**Cheddar Jalapeno Bread**

3 cups all-purpose flour

2 tablespoons sugar

1 ½ tablespoons baking powder

1 ¼ teaspoon salt

½ teaspoon ground white pepper

8 ounces grated cheddar cheese

3 jalapeno peppers seeded and chopped fine

1 ½ cup buttermilk at room temperature

¼ cup unsalted butter melted and cooled

Method:

1. Preheat the oven to 375ºF. Grease a 9x5-inch loaf pan.
2. In a large bowl, combine the flour, sugar, baking powder, salt, and white pepper. Stir with a whisk. Add the cheese and jalapenos. Stir to combine. Whisk the buttermilk and butter together and add it to flour mixture. Stir until well combined. Pour the batter into the prepared loaf pan and spread it evenly with a rubber spatula.
3. Bake for 45 to 50 minutes, or until a toothpick inserted in the center comes out with only a few dry crumbs. Cool in the pan for 5 minutes. Turn the bread out onto a wire rack and cool completely. Slice and serve.