



Savory Sugar Kelp Cheddar Loaf

60 min

WA

1 loaf

Ingredients

4 tablespoons (1/2 stick) unsalted butter - melted

2 large eggs

1 1/2 cups buttermilk

2 1/2 cups all-purpose flour

2 teaspoons baking powder

1/2 teaspoon baking soda

3/4 teaspoon fine sea salt

1/2 teaspoon black pepper

1 1/2 cups sugar kelp, chopped

1 cup sharp cheddar cheese

Preheat oven to 350°F degrees.

Oil or butter a 9"x5" loaf pan and line with a sheet of parchment paper.

Melt butter in the microwave or stove top and allow to cool.

Once cool, whisk eggs and buttermilk together with the melted butter.

In a large bowl combine the flour, baking powder, baking soda, salt, and black pepper.

Add grated cheese and sugar kelp and toss loosely into flour mixture.

Add liquid mixture to flour mixture and combine using a rubber spatula until there are no dry spots.

Distribute into loaf pan and bake for 40 to 50 minutes or until toothpick comes out clean.

Recipe and photo by Christina Ng, [National Seaweed Hub](#)

Species Group

Seaweed