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**Pizza Bread**

*what you'll need...*

1/2 cup	sun-dried tomatoes
2 1/4 cup	all-purpose flour
1/2 cup	light parmesan cheese
1 tbsp	granulated sugar
1/2 cup	ground flax seed
1 tbsp	baking powder
2 tsp	oregano leaves
1/2 tsp	salt
1/4 tsp	black pepper
1 1/4 cups	skim milk
2 tbsp	canola oil
1	egg
1	small tomato, diced
1/4 cup	green pepper, diced
1/3 cup	shredded mozzarella cheese

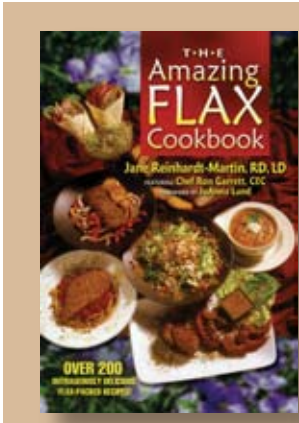
*A recipe just for you...from goldenflax.com!*

Yield: 1 loaf or 12 muffins

1. Cover sun-dried tomatoes with boiling water. Let stand 10 minutes or until softened. Drain and dice.
2. Preheat oven to 350° F.
3. In a bowl, combine sun-dried tomatoes, flour, parmesan cheese, sugar, ground flax, baking powder, oregano, salt and pepper.
4. In a separate bowl, whisk together milk, oil and egg. Pour liquid into dry ingredients. Stir just until dry ingredients are moistened. Pour into well greased 8 1/2" x 4 1/2" loaf pan.
5. Sprinkle tomatoes, green pepper and mozzarella cheese on top of batter.
6. Bake 55 to 60 minutes or until wooden pick inserted in center comes out clean.

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**The Amazing Flax Cookbook**  
*by Jane Reinhardt-Martin, RD, LD*

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