



Cheddar Jalapeño Bread

Description

Cheesy **Cheddar Jalapeño Bread** can be made by hand, in the bread machine, or in a dutch oven. It's spicy, flavorful, and delicious! Use it as a toasting bread, for snacking, and in a variety of other ways.

Duration:

Prep Time: 1 hour40 minutes

Cook Time: 35 minutes

Resting Time: 30minutes

Total Time: 2 hours 45 minutes min

Servings: 12 slices

Calories: 199kcal

Ingredients

- 1¼ cup water approximately 115°F
- 2 tablespoon olive oil
- 1 ½ teaspoon salt
- 2 tablespoon better cheddar powder optional but encouraged
- 3 cups bread flour
- 2 teaspoon active dry or instant yeast
- 1½ cup cheddar cheese plus more for topping
- 4 jalapeños chopped
- 1 jalapeño sliced into rounds

Instructions

Air Fryer Method

- Make the dough according to the bread machine or by hand instructions.
- Preheat your air fryer to 380 degrees F. Put the dough into a loaf pan or on parchment paper and top with extra cheese and jalapeño slices.
- Air fry for 20 minutes. The internal temperature will be 200 when the bread is done. Alternatively, tap the top and if it sounds hollow, it should be cooked through. Let cool for 30 minutes before slicing.

Baking In A Bread Machine

- Put all ingredients except the jalapeños into the bread pan in the order listed (or in the order your brand recommends if you don't have a Cuisinart). Choose the basic white bread setting and a 1.5 lb loaf size. Select your preferred crust color and press start. Watch the dough the first 15 minutes of kneading. If it appears too wet, add more flour 1 tablespoon at a time. If it appears too dry and crumbly, add more warm water 1 tablespoon at a time until a smooth and sticky dough ball forms.
- When the mix-in chime signals, add the 4 chopped jalapeños.
- At the end of the last rise, brush the top gently with a little milk, top with the jalapeño slices and ¼ cup more cheddar cheese.
- Remove the bread from the pan when done baking and let cool for 30 minutes before slicing.

Bread Machine Dough Cycle

- Put all ingredients except the jalapeños into the bread pan in the order listed (or in the order your brand recommends if you don't have a Cuisinart). Choose the dough setting and change loaf size to 1.5 lb. Press start. Watch the dough the first 15 minutes of kneading. If it appears too wet, add more flour 1 tablespoon at a time. If it appears too dry and crumbly, add more warm water 1 tablespoon at a time until a smooth and sticky dough ball forms. When the mix-in chime signals, add the 4 chopped jalapeños.
- When the cycle completes, remove dough and reshape into a ball. Transfer to a baking sheet, make 2-3 slits in the top and cover with a heavy towel. Put in a warm place and let rise for 40 minutes.
- Brush the dough with a light coating of milk, sprinkle with additional cheddar cheese and add the jalapeño slices. Bake for 35 minutes at 350°F. Cool for 30 minutes before slicing.

By Hand Method

- In a stand mixer, combine bread flour, salt, cheese, cheddar seasoning and yeast. Add the olive oil and mix on the low setting using the dough hook until a smooth ball has formed. The dough will be sticky.
- Add the chopped jalapeños. Turn the speed to medium and knead for 5 minutes.

- Remove dough from the mixer and put in a lightly oiled bowl, cover with a heavy cloth, and set in a warm place to rise for 1 hour.
- Knead a few more times, then shape into a smooth circle or rectangle. Cover and let rest for 30 minutes while the oven preheats to 350°F.
- Brush the dough with a light coating of milk, sprinkle with additional cheddar cheese and add the jalapeño slices. Bake for 35 minutes at 350°F. Cool for 30 minutes before slicing.

Dutch Oven Method

- Follow the instructions for either making the dough by hand or in the bread machine. When the dough has completed its last rise, spray a piece of parchment paper big enough to fit in your dutch oven with oil and dust with flour.
- Transfer the dough to the parchment paper, reshape into a ball, cover with a towel and let rest for 30 minutes. While dough is resting, preheat the oven to 450°F with the dutch oven inside.
- When the dough has completed the 30 minute rest, place it carefully into the hot dutch oven, keeping it on the parchment paper. Slice an X in the top and sprinkle with additional cheddar cheese and jalapeño slices. Cover and bake for 30 minutes.
- Remove lid and bake another 20 minutes.
- Lift the bread out of the dutch oven using the parchment paper and let cool for 30 minutes.

Nutrition

Serving: 2oz | Calories: 199kcal | Carbohydrates: 24g | Protein: 8g | Fat: 8g | Saturated Fat: 3g | Polyunsaturated Fat: 1g | Monounsaturated Fat: 3g | Cholesterol: 14mg | Sodium: 386mg | Potassium: 73mg | Fiber: 1g | Sugar: 0.3g | Vitamin A: 192IU | Vitamin C: 6mg | Calcium: 107mg | Iron: 0.4mg

Category

1. Air Fryer Recipes

Date Created

26/11/2023

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