



Cheese Bread

Description

This **Cheese Bread** is soft, flavorful, and utterly irresistible. Perfect for breakfast, a snack, or even as a side dish, it's a recipe that delivers every time. With its cheesy, golden crust and tender interior, it's no wonder this has been a favorite for decades!

Ingredients

- 3 cups all-purpose flour
- 1 tablespoon sugar
- 2 teaspoons salt
- 2 1/4 teaspoons active dry yeast (1 packet)
- 1 cup warm water (110°F/45°C)
- 1/4 cup milk
- 1/4 cup butter, melted
- 1 1/2 cups shredded cheese (cheddar, mozzarella, or your favorite)
- 1 egg, beaten (for egg wash)
- **Optional toppings:** Extra shredded cheese or sesame seeds

Instructions

Step 1: Activate the Yeast

1. In a small bowl, mix the warm water with sugar and sprinkle the yeast over the top. Let it sit for 5-10 minutes until it becomes foamy.

Step 2: Prepare the Dough

1. In a large mixing bowl, combine the flour and salt.

2. Add the yeast mixture, milk, melted butter, and half of the shredded cheese. Stir until a shaggy dough forms.

Step 3: Knead the Dough

1. Transfer the dough to a lightly floured surface and knead for 8-10 minutes until smooth and elastic.
2. Place the dough in a greased bowl, cover with a clean kitchen towel, and let it rise in a warm place for about 1 hour, or until doubled in size.

Step 4: Shape the Bread

1. Punch down the dough and knead lightly to release air.
2. Roll or shape the dough into a loaf and place it in a greased loaf pan. Alternatively, form it into a freeform round loaf on a baking sheet.
3. Sprinkle the remaining cheese over the top (or mix it into the dough for cheesy swirls).

Step 5: Second Rise

1. Cover the loaf lightly with a towel and let it rise for another 30 minutes.

Step 6: Bake

1. Preheat your oven to 375°F (190°C). Brush the top of the loaf with beaten egg and sprinkle with additional cheese or sesame seeds if desired.
2. Bake for 25-30 minutes, or until golden brown and the bread sounds hollow when tapped on the bottom.

Step 7: Cool and Serve

1. Let the bread cool slightly before slicing. Serve warm for the ultimate cheesy experience.

Tips for Success

- **Customize the Cheese:** Try a mix of cheddar and Parmesan for added flavor, or experiment with herbs like rosemary or thyme.
- **Make It Ahead:** This bread freezes well. Bake, cool, and store in a freezer-safe bag for up to a month.
- **Perfect Pairings:** Serve with scrambled eggs for breakfast or alongside soups and stews for a cozy meal.

Why You'll Love It

This **Cheese Bread** is a crowd-pleaser that's easy to make and versatile enough for any occasion. Its golden crust, cheesy flavor, and soft interior make it a recipe you'll turn to again and again just like I have for 20 years!

Category

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Date Created

16/12/2024

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