



# AMAZING HERB CHEESE BREAD

## Ingredients

- 1 package quick-rise instant active dry yeast
- 2 ¼ cups warm water
- 4 tablespoons sugar + (½ tsp sugar for yeast mixture)
- 1 tablespoon salt
- 2 tablespoons olive oil
- 6 ¼ - 6 ¾ cups bread flour (probably 6 1/4 cup only)
- 2 tablespoons of herbs (2 tsp basil, 2 tsp thyme, 2 tsp rosemary)
- 2 cups shredded cheddar cheese (optional)

## Instructions

1. In a bowl, dissolve yeast and ½ teaspoon sugar in warm water. Let stand until bubbles form on the surface.
2. In another bowl mix together remaining 4 tablespoons sugar, 1 tablespoon salt, 3 cups of flour and 2 tablespoons of herb.
3. Add 2 tablespoons oil into yeast mixture. Add flour mixture into yeast mixture and stir until smooth. Stir in enough remaining flour, ½ cup at a time to form a soft dough.
4. Turn onto floured surface and knead until smooth and elastic, about 8-10 minutes. Near the end knead-in 2 cups shredded cheddar cheese.
5. Divide dough in half and shape each into a loaf. Lightly coat with oil and place in 2 greased 9x5 inch loaf pans. Cover and let rise until doubled, 1 – 1 ½ hours. Let rise on counter or preheat oven to 150°F, shut off and place inside oven to rise. Rise until double the size.
6. Bake at 375°F until golden brown and bread sounds hollow, 30-35 minutes. (35 minutes was perfect.) About half way through baking, cover the loafs with a foil tent so that they don't darken any further. Remove let cool on wire rack.