



HOLIDAY CHEESE BREAD

Prep: 10 min | **Yields:** 8-10 Servings

INGREDIENTS

- 4¾ - 5¼ cup Shawnee Best all-purpose flour, divided (If using Shawnee Best Self-Rising Flour, omit 2 teaspoon salt and 2 teaspoon baking powder)
- 2 tablespoon sugar
- 2 teaspoon salt
- 2 teaspoon baking powder
- 2 packages dry active yeast
- 1 ½ cup buttermilk
- ¾ cup water
- 2 tablespoon butter
- 1 cup Cheddar, coarsely shredded
- 1 egg, slightly beaten
- 1 tablespoon milk

DIRECTIONS

1. In a large bowl, thoroughly mix 1 ½ cups flour, sugar, salt, baking powder and undissolved dry active yeast.
2. Combine buttermilk, water and butter in sauce pan. Heat over low heat until liquids are very warm (120-130°F).
3. Gradually add liquid mixture to dry ingredients; beat one minute with electric mixer at medium speed, scraping bowl occasionally. Add one cup flour. Beat at high speed for two minutes.
4. Stir in cheese and enough flour to make stiff dough.
5. Turn out onto a lightly floured board. Knead until smooth and elastic (about 7-10 minutes). Divide dough in half and shape into two round loaves.
6. Place on greased baking sheets. Cover and let rise in warm place until doubled (about 1 hour).
7. Preheat oven to 350°F.
8. Mix egg and milk, and then brush on loaves and bake 40-45 until done.
9. Place loaves on wire rack to cool.