

This is a wonderful taste. Tastes even better the second day. Maybe a little dense but we think it is wonderful, really with casserole idea makes a wonderful appetizer.

### Cheese Casserole Bread

- 2 cups warm milk (105 to 115 degrees)
- 2 packages active dry yeast
- 3 tbsp. sugar
- 1 tbsp. butter
- 1/2 tsp. salt
- 4 1/2 cups all purpose flour
- 6 oz. Cheddar cheese, cut into 1/2 inch cubes

In a large bowl, combine milk and yeast; stir into dissolve yeast. Add sugar, butter and salt; stir until butter is melted. Stir in 3 cups of the flour; beat until smooth. Stir in the remaining flour and cheese; mix

well. Pour batter into a well buttered 1 1/2 quart round casserole. Cover with waxed paper; let rise in a warm place until doubled, about 1 hour. Remove waxed paper. Bake in a preheated 350 degree oven for 50 to 55 minutes or until toothpick inserted into the center comes out clean. Let cool in dish on a wire rack for 10 minutes. Loosen edge; remove from dish. Cool slightly on a wire rack; serve warm with butter.

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In hot and humid weather, many store their bread well-wrapped in the refrigerator. The colder temperature discourages the growth of mold, which is of greater concern in a humid climate. If the loaf is made with perishable ingredients, like meat or cheese, do refrigerate the loaf. If the bread is heavy with nuts and raisins, some recipes may direct you to do it also for fear of mold forming before they stale.

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