

Easy, cheesy, savory to transform regular bread into a taste sensation! This is a awesome bread that goes with pasta dishes or beside a fresh salad.

Savory Bubbly Cheese Bread

- 6 to 7 cups of flour, divided
- 2 tbsp. sugar
- 4 tsp. instant minced onion
- 2 tsp. salt
- 2 packages active dry yeast
- 1/2 tsp. caraway seeds
- 1 3/4 cups milk
- 1/2 cup water
- 3 tbsp. butter
- 1 tsp. Tabasco sauce
- 2 cups (8 oz.) shredded sharp Cheddar cheese, divided

- 1 egg, lightly beaten

In a large bowl of electric mixer, combine 2 1/2 cups flour, sugar, onion, salt, yeast and caraway seeds. In a small saucepan, combine the milk, water and butter. Heat milk mixture until very warm (120 to 130 degrees); stir in the Tabasco sauce.

With mixer at medium speed, gradually add milk mixture to the dry ingredients; beat for 2 minutes. Add 1 cup of flour. Beat at high speed for 5 minutes. With a wooden spoon, stir in 1 1/2 cups cheese and enough flour to make a stiff dough. Turn dough out onto lightly floured

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Homemade bread last longer if you store it in airtight container. Otherwise if you have a couple loaves go ahead and freeze one. Just place it in the fridge at night until it is soft and then leave it at room temp.

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surface. Knead for 8 to 10 minutes or until dough is smooth and elastic, adding as much remaining flour as needed to prevent sticking. Place in large greased bowl and invert dough to bring greased side up. Cover with towel; let rise in a warm place for 1 hour or until doubled in bulk.

Punch dough down. Divide the dough into 16 equal pieces; shape each piece into a ball. Place ½ the balls in a well greased 10 inch tube pan. Sprinkle with remaining ½ cup cheese. Arrange the rest of the balls on top. Cover with towel; let rise in a warm place 45 minutes or until doubled in bulk. Preheat oven to 375 degrees. Brush the dough with egg. Bake 40 to 50 minutes or until golden brown. Remove from the pan. Cool completely on a wire rack.

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