

Braided Cheese Bread

makes 2 loaves

3.5 to 4 cups all-purpose flour
2 tablespoons sugar
1 pkg. (2 1/4 teaspoons) yeast
1 teaspoon salt
1 cup water
1/3 cup milk
1 1/2 cups (6 ounces) grated sharp cheddar cheese

In mixer bowl, combine 1.5 cups flour with the sugar, yeast, and salt. Heat water and milk to 120 degrees F, and add to dry ingredients. Beat for 3 minutes, and add enough of the remaining flour to make a soft dough.

Turn out onto a floured surface and knead in cheese, 1/2 cup at a time, adding additional flour as necessary. Place kneaded dough into a bowl, cover with a wet tea towel, and let rise in a warm place for 1 hour, or until doubled.

Punch dough down and divide into 6 pieces. Roll each piece into a 12-14 inch rope. Braid three ropes together and place on a greased baking sheet. Repeat with remaining three ropes. Cover braids and let rise until doubled, 30-45 minutes.

Bake risen loaves in a preheated 350 degree oven for 20-25 minutes or until lightly browned. Let cool on a wire rack.

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