THE J.M. SMUCKER Co

Cheese 'n Tomato Grainery Bread

Prep Time	Cook Time	Serves	Difficulty
20 mins	23 mins	16	N/A

Ingredients

- 1 egg, beaten
- 1 cup (250 mL) water
- 2 tbsp (30 mL) butter
- 2 tbsp (30 mL) liquid honey
- 1 1/2 cups (375 mL) **Robin Hood®** Best For Bread Homestyle White Flour

  Robin Hood® Best for Bread Homestyle White Flour
- 1 cup (250 mL) **Robin Hood®** Best For Bread Whole Wheat Flour

  Robin Hood® Best for Bread Whole Wheat Flour
- 1/2 cup (125 mL) **Robin Hood®** Oats

  Robin Hood® Quick Oats
- 1/2 cup (125 mL) cereal
- 1 tsp (5 mL) salt
- 1 1/4 tsp (6 mL) bread machine yeast
- 2/3 cup (150 mL) chopped sundried tomatoes
- 1/4 cup (50 mL) grated Parmesan cheese

Directions

Step 1:

Add ingredients to machine according to manufacturer's directions. Add tomatoes and cheese at "add ingredients" signal or with other dry ingredients.

Step 2:

Select Whole Wheat cycle for a bread machine loaf; or select Dough cycle, shape and bake in conventional oven.

Step 3:

Loaf: Shape dough into 3 or 4 balls. Place in greased 8 1/2" x 4 1/2" (1.5 L) loaf pan and cover with tea towel. Let rise in warm place about 1 hour.

Step 4:

Preheat oven to 375°F (190°C).

Step 5:

Bake in preheated oven for 25 minutes. Cover with foil if becoming too brown.

Step 6:

Roll: Shape dough into 16 balls. Place in greased 9" (23 cm) square pan. Cover with tea towel and let rise 30 to 40 minutes.

Step 7:

Bake in preheated oven 18 to 23 minutes.

Images

