THE J.M. SMUCKER Co

Cheesy Apricot and Walnut Bread

Makes 2 loaves

Prep Time	Cook Time	Serves	Difficulty
30 mins	30 mins	N/A	N/A

Ingredients

- **Bread Dough:**
- 1 tsp (5 mL) sugar
- 1/2 cup (125 mL) warm water (110-115°F/45-56°C)
- 1 (8 g) envelope active dry yeast (2 1/4 tsp / 11 mL)
- 1 cup (250 mL) milk
- 2 tbsp (30 mL) butter
- 2 tbsp (30 mL) sugar
- 1 1/2 tsp (7 mL) salt
- 1/2 cup (125 mL) warm water (110-115°F/45-56°C)
- 5 1/2 cups (1375 mL) **Robin Hood®** Best For Bread Homestyle White Flour, divided

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- 1 1/2 cups (375 mL) grated cheddar or mozzarella cheese
- 1 cup (250 mL) coarsely chopped toasted walnuts
- 1/2 cup (125 mL) coarsely chopped dried apricots
- **Topping:**
- 1 cup (250 mL) grated cheddar or mozzarella cheese

Directions

Step 1:

Dissolve 1 teaspoon (5 mL) sugar in 1/2 cup (125 mL) warm water in a liquid measuring cup. Sprinkle in yeast. Let stand 10 minutes, then stir well. Add yeast to a large bowl.

Step 2:

Heat milk to lukewarm. Stir in butter, 2 tablespoons (30 mL) sugar, salt and 1/2 cup (125 mL) warm water. Add milk mixture and 2 cups (500 mL) flour to dissolved yeast mixture. Beat with wooden spoon or electric mixer until smooth and elastic.

Step 3:

Stir in 2 1/2 cups (625 mL) of remaining flour gradually. If necessary, add more flour to make a soft dough which leaves sides of bowl. Turn out on floured board.

Step 4:

Knead cheese, nuts and apricots into dough, adding more flour as necessary, until dough is smooth, elastic and no longer sticky (about 10 minutes).

Step 5:

Place in lightly greased bowl. Turn dough to greased top. Cover with greased waxed paper and tea towel.

Step 6:

Let rise in warm place (75°-85°F/24°-29°C) until doubled (45-60 minutes).

Step 7:

Punch down dough. Turn out onto lightly floured board and divide into 2 equal portions. Cover with tea towel and let rest for 10 minutes.

Step 8:

Roll each portion into an 8” x 16” (20 cm x 41 cm) rectangle.

Step 9:

Roll up from the short side into an 8” (20 cm) log. Press seams together. Place seam side down in 2 greased 8 1/2" x 4 1/2" x 2 3/4" (1.5 L) loaf pans. Cover with tea towel.

Step 10:

Let rise in warm place until dough rises to the top of pan in centre and corners are filled (45 to 60 minutes). Sprinkle with grated cheese.

Step 11:

Bake at 400°F (200°C) on lower oven rack for 25 to 30 minutes. Remove from pans immediately. Cool on wire racks.

Images

