



THE J.M. SMUCKER CO.

# Canadian Cheddar Cheese Bread

Makes 2 loaves

**Prep Time Cook Time Serves Difficulty**

20 mins 35 mins N/A N/A

## Ingredients

- 1 tsp (5 mL) granulated sugar
- 1 1/2 cups (375 mL) water, warm
- 1 (8 g) envelope active dry yeast (2 1/4 tsp / 11 mL)
- 1/3 cup (75 mL) Canola Oil
- 1 tsp (5 mL) salt
- 1 tsp (5 mL) hot pepper sauce
- 1 egg, beaten
- 1/2 cup (125 mL) grated Parmesan cheese
- 4 1/4 cups (1050 mL) **Robin Hood® Best For Bread Homestyle White Flour**

**Robin Hood® Best for Bread Homestyle White Flour**

- 1 1/2 cups (375 mL) shredded cheddar cheese

## Directions

### Step 1:

Dissolve sugar in warm water in large bowl. Sprinkle in yeast. Let stand 10 minutes, then stir well.

### Step 2:

Beat in oil, salt, hot pepper sauce and egg until smoothly blended. Add Parmesan cheese.

### Step 3:

Stir in 2 cups (500 mL) flour. Beat well. Add more flour until mixture becomes too stiff to stir and cleans sides of bowl. Turn out onto lightly floured board.

### Step 4:

Knead dough, adding more flour as necessary to make a soft dough. Continue kneading until dough is smooth, elastic and no longer sticky (about 10 minutes).

### Step 5:

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

### Step 6:

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

### Step 7:

Punch Down. Turn out onto lightly floured board. Knead in the shredded cheddar cheese until well distributed. Divide into 2 equal portions.

### Step 8:

Shape each portion into a loaf. Place seam side down in 2 well greased 8 1/2" x 4 1/2" x 2 3/4" (1.5 L) loaf pans. Cover with tea towel.

**Step 9:**

Let Rise in warm place until dough rises 1 1/2" (3 cm) above top of pan in centre and corners are filled (45 to 60 minutes).

**Step 10:**

Preheat oven to 375°F/190°C

**Step 11:**

Bake on lower rack of preheated oven for 30 to 35 minutes. Remove from pans immediately and cool on wire racks.

## Images

