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by ewfood

Cheesy Garlic Bread



Ingredients

240ml Warm Water
30ml Honey
1 envelope Active Dry Yeast
1 tsp. Salt
400g Bread Flour
Olive Oil, For Greasing Surfaces
120g Sharp White Cheddar, grated
115g Garlic Butter

Preparation

- 1 In a large bowl stir in water, honey and yeast and let it stand for 5 minutes so the yeast can proof
- 2 Thereafter stir in the salt and flour gradually so that no lumps form, once the dough starts pulling away from the bowl knead it for 5 minutes, or let the mixer do it for you
- 3 After 5 minutes, dough should be smooth and tacky but when touched shouldn't leave any dough on your fingers
- 4 Grease the dough with olive oil, cover with plastic wrap and leave it to rise for about an hour
- 5 Divide the dough into two equal portions and form two baguettes and cover once again with plastic wrap and leave to rise for an additional 30 minutes
- 6 Preheat the oven to 200°C
- 7 Once the oven has preheated, remove the dough and bake for 20 minutes
- 8 Melt the garlic butter and brush the bread with it, return the bread to the oven and bake until it begins to brown, an additional 5 minutes
- 9 Remove the bread from the oven and allow to cool slightly
- 10 slice the bread and brush the inner slices with garlic butter and fill them with cheese
- 11 Bake for an additional 5 minutes and serve immediately

Cooks Note

Makes 2 loaves