

# Cheddar Cheese Bread

This savory bread is a satisfying snack served warm from the oven, or toasted and buttered.



## INGREDIENTS

(Makes 1 Loaf approx. 650g)

Yeast	19g
Chicken Stock	250ml
Sugar, granulated	24g
<b>U.S. Butter, unsalted</b>	<b>14g</b>
Salt	7g
Egg, large	1 (57g)
All-purpose flour	375g
<b>U.S. Cheddar Cheese, shredded</b>	<b>140g</b>
Garlic powder	5g
<b>Total</b>	<b>100.00</b>

## NUTRITIONAL CONTENT

Per 100g

<b>Calories</b>	365kcal
<b>Total Fat</b>	11g
Saturated Fat	5g
Trans Fat	0g
Cholesterol	0mg
<b>Total Carbohydrates</b>	51g
Dietary Fiber	2g
Sugars	5g
<b>Protein</b>	15g
Calcium	172mg
Magnesium	24mg
Phosphorus	222mg
Potassium	173mg
Sodium	623mg
Iron	3mg
Vitamin A	314IU
Vitamin C	0mg

## PREPARATION

1. In large mixing bowl, dissolve yeast in 37°C chicken stock.
2. Add sugar, butter, salt, egg and 1/3 of the flour. Stir until smooth.
3. Add 115g of shredded cheddar cheese and remaining flour. Stir for 1 minute.
4. Cover and let rise in a warm place for about 30 minutes until doubled in size.
5. Stir batter about 25 strokes and spread evenly into a greased 30cm x 20cm loaf pan.
6. Cover and let rise again for 20 minutes until doubled in size.
7. Sprinkle with remaining cheddar cheese and garlic powder.
8. Bake in oven at 190°C for 25-30 minutes until done and golden brown.

Rely on the dynamic lineup of U.S. dairy products to meet consumer demand for tasty and nutritious foods. The U.S. Dairy Export Council (USDEC) offers resources on [ThinkUSADairy.org](http://ThinkUSADairy.org), including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and recipe ideas to help develop your next successful menu item.

This recipe only serves as a reference. ©2014 U.S. Dairy Export Council.