## Egg and Cheese Filled Bread (Khachapuri)

By, WeLikeMakingOurOwnStuff.com

## Ingredients:

1/2 cup softened butter, cubed

- 1 cup milk
- 2 teaspoons salt
- 1 Tablespoon sugar
- 4 cups bread flour (all-purpose may be substituted)
- 5 teaspoons active dry yeast
- 1 egg white
- 1 teaspoon water
- 3 cups shredded Muenster cheese
- 1 cup shredded smoked Gouda
- 8 eggs

water in a spray bottle for misting (optional--creates a crisp, glossy crust)

- 1. In the order listed, add the first 6 ingredients to bread machine. Set the bread machine to the *dough* cycle, and, if necessary, set the delay timer. \*For alternate instructions without a bread machine, please see the notes following the recipe.
- 2. Once the dough cycle has completed, preheat oven to 450 degrees F. Turn the dough out onto a clean surface, and divide into 8 equal pieces.
- 3. Shape each piece of dough into a boat shape, being sure to create a substantial lip all around the edges; this will hold the cheeses and eggs inside the bread boat. Place each boat onto a parchment-lined baking sheet.
- 4. Mix the egg white with the teaspoon of water. Using a pastry brush, brush each boat with the egg white mixture.
- 5. Mix the shredded cheeses together. Fill each boat with 1/2 cup of shredded cheese mix.
- 6. Bake the boats at 450 degrees for 10 minutes, using the spray bottle to mist the boats a couple times during baking.
- 7. Remove the boats from the oven and reduce the heat to 350 degrees. If necessary, use the back of a spoon to create a well in the cheesy center of the boats. Crack an egg into the center of each boat. Spritz the boats with the spray bottle, and return to the oven, spritzing a couple more times while finishing baking.
- 8. Cook the boats for approximately 10 more minutes--this will vary based on how well done you'd like your eggs.
- 9. Once eggs are set to your liking, remove from oven. You can dot each boat with butter, and add salt and pepper if desired.

## \*To make the dough with a mixer or by hand:

- 1. Combine 2 cups of the flour, 5 teaspoons yeast, 1 tablespoon sugar, and 2 teaspoons of salt in a large mixing bowl.
- 2. Combine milk and butter in a saucepan; heat over low heat until butter is melted. Allow the mixture to cool to 110 degrees F.
- 3. Mix the milk mixture into the flour mixture until smooth. Add remaining 2 cups flour, and mix until a soft dough forms. Using a mixer with dough hooks, knead until smooth and elastic, about 10 minutes (or knead by hand on a lightly floured surface for 10-15 minutes).
- 4. Transfer dough to a large, greased bowl, turning to coat. Cover with a damp cloth and allow to rise until doubled, about an hour.
- 5. Proceed with the main recipe, step 2, above.