

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.