

## **Jalapeño Cheddar Bread**

1/2 C. Cheddar Cheese grated  
1/2 C. Cheddar Cheese Cubed  
4 1/2 Cups Flour  
1/4 Cup Cornmeal  
3 Tbsp. Sugar  
2 1/2 tsp. Salt  
2 1/4 tsp. Yeast  
1 3/4 Cup water (105° - 120°)  
1/2 Cup Butter  
1/2 Cup Pickled Jalapeños (Recipe Below)

1. Grate the cube of butter. These small pieces of butter will mix beautifully into the dough you are about to make.
2. Mix cornmeal, sugar, salt, yeast and 2 cups of flour in a stand mixer with beater. Add the water (make sure the temperature measures between 105 - 120 degrees).
3. Chop up the pickled jalapeños and add to the dough with the grated and cubed cheddar cheese.
4. Switch out the beaters for a dough hook and begin to add the other 2 1/2 cups of flour to the dough. Add 1/2 cup of flour at a time. As soon as the dough begins to pull away from the sides and holds together in a mass, stop adding flour. Let the machine do its magic and continue to knead with the dough hook for 5 minutes.
5. Place the dough in a large, greased bowl. Cover with plastic wrap that has been sprayed with vegetable spray. Let rise for 2 hours.
6. Punch the dough down and divide into two pieces. Make one piece a little larger than the other. This will be the loaf of bread. Roll this piece of dough into a rectangle and then roll up into a

loaf shape. The smaller piece will be rolled out into a rectangle and then cut into 8 long pieces. Fold these into rosettes.

7. Take a dish towel and wet it. Wring it out well. Roll the top of the loaf of bread on the wet towel. Now roll it in some cornmeal laid out on a cookie sheet. Place this loaf in a greased loaf pan and cut 5 slits diagonally across the top of the loaf.

8. Place each rosette on the wet towel and then place in the cornmeal. Lay these on a cookie sheet and let both the rolls and the loaf rise for 2 hours.

9. Bake at 425°. The rolls need to bake for 20 minutes and the loaf needs to bake for 45 minutes.

10. Take the bread loaf out of the oven and remove the loaf immediately from the pan. Let it cool completely before slicing. Serve with butter. Yum!