

Parmesan Herb Bread

Ingredients:

- 1 package dry yeast (about 2 1/4 teaspoons)
- 1 cup slightly warm water (100-110F)
- 2 1/4 cups bread flour
- 2 teaspoons sugar
- 1 teaspoon chopped fresh or dried rosemary
- 1/2 teaspoon dried basil
- 1/2 teaspoon dried thyme
- 1/2 teaspoon dried oregano
- 1/2 teaspoon salt
- 1 teaspoon olive oil
- 3 tablespoons (3/4 ounce) finely shredded fresh Parmesan cheese
- 1 teaspoon chopped fresh or dried rosemary
- 1/4 teaspoon garlic powder

Directions:

1. Stir yeast into warm water. Let sit about 5 minutes so the yeast foams.
2. Place 1 1/4 cups of flour and next 7 ingredients into a mixing bowl. Add in the yeast mixture and stir until mixed. Add in the additional 1 cup of flour. Stir until combined or mix using a bread hook on a mixer.
3. Mix for about 1 minute or until the dough pulls away from the sides of the bowl.
4. Place dough in a warm place in a lightly greased bowl and cover with a dish towel or plastic wrap. *I like to turn on the "warm" function of the oven for about 20 seconds then turn the oven off and put the dough in the oven to proof.* Let the dough rise until doubled, about 1 hour.
5. Preheat oven to 350°.
6. Turn dough out onto a lightly floured surface. Shape into a 12-inch long loaf. Place loaf on a baking sheet. Brush loaf with olive oil. Combine cheese, 1 teaspoon rosemary, and garlic powder; sprinkle over top of loaf.
7. Bake at 350° for 40 minutes or until loaf sounds hollow when tapped. Remove from pan; cool on a wire rack.