

JALEPEÑO CHEDDAR BREAD

Ingredients:

- 1/2 cup hot water
- 1 tablespoon vegetable oil
- 2 cups bread flour, sifted
- 2 tablespoons sugar
- 1/2 teaspoon salt
- 1 packet (2 teaspoons) yeast
- 1 cup shredded cheddar cheese
- 1/4 cup finely diced jalepeño



Instructions:

- (1) Add water, oil, flour, sugar, salt, yeast to a bread maker in that order. Start on “white” cycle.
- (2) When machine beeps the first time (signalling ‘add in’), add in the cheese and jalepeño and resume cycle. Preheat oven to 350.
- (3) When machine beeps second time (signalling ‘paddle’), remove paddle from the loaf and reform (kneading a bit if necessary to better mix in the cheese/peppers). Place into greased breadpan and cover with a clean tea towell. Place on stove about a foot from exhaust for the bread to finish its rising cycle (another 40 minutes or so).
- (4) Bake for 25-27 minutes, then immediately transfer to cooling rack. Wait at least 20 minutes before slicing.