

Cheesy Asiago Loaf - The Ultimate Side for Any Comfort Meal

Homemade Asiago Bread - Golden, Cheesy, and Totally Craveable ??



OVEN
375°F

TIME
10 min

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INGREDIENTS

- 1 cup warm water (about 110°F)
- 1 tbsp sugar
- 2... tsp active dry yeast (1 packet)
- 3 cups all-purpose flour
- 1 tsp salt
- ... cup olive oil
- 1 cup shredded Asiago cheese

DIRECTIONS

1. **Activate the Yeast:** In a large mixing bowl, combine warm water, sugar, and yeast.
2. Let it sit for 5-10 minutes, until foamy. This means your yeast is alive and ready.
3. **Make the Dough:** Add the flour, salt, olive oil, and shredded Asiago cheese.
4. Mix until a shaggy dough forms.
5. **Knead It:** Transfer to a floured surface and knead for 5-7 minutes until smooth and elastic.
6. If the dough is too sticky, sprinkle in a bit more flour, 1 tbsp at a time.
7. **First Rise:** Place the dough in a greased bowl, cover with a damp towel, and let it rise in a warm place for 1 hour, or until doubled in size.
8. **Shape & Second Rise:** Preheat oven to 375°F (190°C).
9. Grease a baking sheet or line with parchment paper.
10. Shape the dough into a round or oval loaf and place on the sheet.
11. Let it rise for another 30 minutes, uncovered.
12. **Bake:** Bake for 25-30 minutes, or until golden brown and the loaf sounds hollow when tapped.
13. Let cool slightly before slicing.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/cheesy-asiago-loaf-the-ultimate-side-for-any-comfort-meal/>