

The Simple, Cheesy Bread Recipe You'll Want to Bake for Every Meal

No fancy tools or complicated steps required.



CHEESE BREAD

You Will Need

2 cups all-purpose flour
1 tablespoon baking powder
1/2 teaspoon baking soda
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OVEN
375°F

TIME
10 min

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INGREDIENTS

- 3 cups all-purpose flour
- 1 packet (2 1/4 teaspoons) active dry yeast
- 1 teaspoon sugar
- 1 cup warm water (110°F)
- 2 tablespoons olive oil
- 1 teaspoon salt
- 1 1/2 cups shredded sharp cheddar cheese
- 1/2 cup grated Parmesan cheese
- 1 teaspoon garlic powder (optional)
- 1 teaspoon dried Italian herbs (optional)
- 1 tablespoon melted butter for brushing

DIRECTIONS

- 1.** Activate the Yeast: I start by dissolving the sugar in warm water and sprinkling the yeast on top. After about 5 minutes, it gets nice and foamy - a good sign it's ready.
- 2.** Mix the Dough: In a large mixing bowl, I combine the flour, salt, garlic powder, and Italian herbs. I pour in the yeast mixture and olive oil, stirring until it starts to come together. Then I fold in the shredded cheddar and Parmesan cheese.
- 3.** Knead and Rise: I knead the dough on a floured surface for about 5 minutes until smooth and elastic. Then, I place it in a greased bowl, cover it with a towel, and let it rise for about an hour or until doubled in size.
- 4.** Shape and Prepare for Baking: After the dough has risen, I punch it down and shape it into a loaf or press it into a greased baking pan. I let it rest for another 15 minutes while preheating the oven to 375°F.
- 5.** Bake: I bake the cheese bread for 25-30 minutes, until the top is golden and the loaf sounds hollow when tapped.
- 6.** Brush and Serve: As soon as it comes out of the oven, I brush the top with melted butter for that perfect glossy finish. I let it cool slightly before slicing - although it's hard to resist digging in right away!

More recipes: ChefManiac.com

Original recipe: <https://chefmaniac.com/the-simple-cheesy-bread-recipe-youll-want-to-bake-for-every-meal/>