

GLUTEN FREE CHEESE & HERB BREAD

Ingredients:

- 1 Pamela's Bread Mix (or your favorite GF kind)
- 1 yeast package (usually included in mix)
- 2 eggs, large
- ¼ cup oil
- 2 teaspoons Penzey's Bouquet Garni spices
- 2 tablespoons butter, melted
- 2 cups cheddar cheese, shredded



Directions:

Bread Maker:

In a 2 cup liquid measuring cup, measure ¼ cup oil, add the 2 eggs and fill with warm water to 2 cups. Then add 2 more tablespoons water.

Pour all liquids into the bread maker. Add the bread mix. Make a hole in the top of the flour and pour in the yeast.

Add the cheese and spices and melted butter on top of it all. Close the lid.

Set the settings according to your bread maker (medium crust; 1.5 pound loaf of bread). Let it start the mixing. About 15 minutes in, make sure all the flour has been incorporated. (That means open the lid and while it's churning, scrape down anything left on the sides.) Close the lid and let the bread maker do its thing.

When it's done, let sit for 10 minutes. Remove from pan and cool on rack.



Oven Baking Method:

Preheat oven to 350 degrees. Use a heavy mixer with whisk (not bread hooks).

In a 2 cup liquid measuring cup, measure ¼ cup oil, add the 2 eggs and fill with warm water to 2 cups. Then add 2 more

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Directions:

tablespoons water.

Add bread mix and yeast and mix for three minutes on medium high.

Add cheese and spices and melted butter. Mix another 2 minutes.

Pour into lightly greased 8 x bread pan and let dough rest for one hour. Dough will rise when baking. Bake 70 minutes. Let sit for 10 minutes. Remove from pan and cool on rack.