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# Cheddar Cheese Bread

*Home Cookin - Junior League of Wichita Falls, TX - 1976*

**7 to 8 cups unsifted flour**  
**1/3 cup sugar**  
**1 teaspoon salt**  
**2 packages active dry yeast**  
**2 cups water**  
**2/3 cup milk**  
**3 cups (3/4 pound) shredded sharp Cheddar cheese**  
**melted butter**

In a large bowl, thoroughly mix 2-1/2 cups of flour, sugar, salt and undissolved yeast.

In a saucepan, combine the water and milk. Heat over low heat until warm. Gradually add to the dry ingredients and beat for 2 minutes at medium speed of an electric mixer, scraping the bowl occasionally. Add the cheese and 1/2 cup of flour. Beat at high speed for 2 minutes, scraping the bowl occasionally. Stir enough additional flour to make a stiff dough. Turn onto a lightly floured board and knead until smooth and elastic - about 8 to 10 minutes. Place in a greased bowl, turning to grease the top. Cover and let rise in a warm place away from a draft until doubled in bulk, about one hour.

Punch the dough down. Turn out onto the board. Cover and let rest for 15 minutes. Divide the dough in half and roll each half to a 14x9-inch rectangle. Gentle but firm rolling will get rid of all bubbles. Beginning with the upper short side, roll toward you. Seal with your thumbs or the heel of your hand. Seal the ends. Fold the sealed ends under, being careful not to tear.

Place, sealed side down, into two greased 9x5x3-inch loaf pans. Cover and let rise in a warm place for about one hour until doubled in bulk.

Bake at 375 degrees for 40 minutes.

Remove from the pans, brush with melted butter and cool on a wire rack.

Yield: 2 loaves

## **Breads, Muffins**

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*Per Serving (excluding unknown items): 4950 Calories; 127g Fat (23.4% calories from fat); 186g Protein; 751g Carbohydrate; 27g Dietary Fiber; 379mg Cholesterol; 4361mg Sodium. Exchanges: 44 Grain(Starch); 12 1/2 Lean Meat; 1/2 Non-Fat Milk; 16 Fat; 4 1/2 Other Carbohydrates.*