
Cheese Souffle Bread

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

Servings: 6

1 package dry yeast
1/4 cup warm water
1/4 cup lukewarm milk (scalded then cooled)
1/3 cup softened butter
1 egg
1/2 teaspoon salt
1/4 teaspoon pepper
2/3 cup finely shredded Cheddar cheese
1 1/2 cups flour

In a large mixing bowl, dissolve the yeast in warm water. Add the milk, butter, egg, salt, pepper, cheese and 1/2 cup of flour. Blend for 2-1/2 minutes on low speed, scraping the bowl occasionally.

Stir in the rest of the flour until smooth. Scrape the batter from the side of the bowl. Cover the dough. Let rise in a warm place for about 45 minutes until it has risen slightly.

Stir down the batter by beating 25 strokes. Spread in a small, round, greased one quart casserole and cover. Let rise another 45 minutes.

Bake at 375 degrees for 40 to 45 minutes or until brown.

Remove immediately and brush with butter.

Breads, Muffins

Per Serving (excluding unknown items): 126 Calories; 1g Fat (8.3% calories from fat); 4g Protein; 24g Carbohydrate; 1g Dietary Fiber; 35mg Cholesterol; 190mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Lean Meat; 0 Fat.