

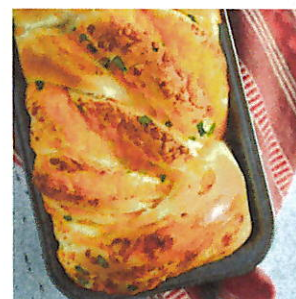
# Cheese Loaf Bread

Cheddar and parmesan cheeses with bits of scallions, this savory cheese loaf bread will have you wanting slices after slices. It is ultimately cheesy!

**Course** Side Dish, Snacks  
**Cuisine** Western  
**Keyword** cheese loaf bread

**Prep Time** 25 minutes  
**Cook Time** 18 minutes  
**Rise times for the dough** 1 hour 30 minutes  
**Total Time** 43 minutes

**Servings** 8  
**Calories** 357 kcal  
**Author** sanna



★★★★★  
4.79 from 14 votes

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## Ingredients

- 2 and 1/4 cup all-purpose flour plus 1/4 cup reserved
- 3 tbsp sugar
- 1 tsp salt
- 2 and 1/4 tsp active dry yeast
- 3 tbsp butter or 43 grams
- 1/2 cup water
- 1/4 cup milk
- 1 large egg

For the Filling

- 4 stalks scallions/ green onion chopped
- 2 cups cheddar cheese grated/shredded
- 1/2 cup parmesan cheese grated
- 1 tsp garlic powder

## Instructions

1. In a large mixing bowl, combine 2 and 1/4 cup all-purpose flour, sugar, salt and active dry yeast. Whisk well.
2. In a microwave-safe bowl, microwave butter, milk and water until the butter melts. The temperature of the mixture should be between 110-115 F. Re-heat in the microwave when necessary.
3. Add the butter mixture to the dry ingredients in the mixing bowl. Stir the mixture using a wooden spoon until incorporated. Add the egg and stir. Add some of the reserved flour gradually while stirring until the mixture turns into a soft dough that gathers in the center of the bowl. You may not need all the flour.
4. Turn the dough onto a floured board and knead for 6-12 minutes, until it is smooth and elastic. Let the dough rest for ten minutes in a bowl, covered.
5. Roll the dough using a rolling pin into a 14x10 inch rectangle. Sprinkle garlic powder all over the dough. Sprinkle the cheeses and the scallions. Starting on the long edge, roll the dough into a tight log. Using a sharp knife, slice the log in half vertically, starting about an inch below the upper edge, leaving the top edge uncut. Gently rotate the divided logs so that the cut side is facing up.
6. Begin braiding the dough by placing one side over the other, repeating the braiding pattern until you reach the end of the log. Gently lift the braided dough and place it inside a greased 9x5 inch loaf pan.
7. To let the dough rise, turn the oven to 200 F. Once the temperature is reached, **turn the oven off**. Place the pan inside and let the dough rise for 60-90 minutes or until doubled in bulk. Remove pan from the oven.
8. Preheat oven to 350 F. Bake the loaf for 18-22 minutes or until the top is golden. Serve warm.

## Recipe Notes

Dough recipe from Sally's Baking Addiction.