

Cheddar Dill Bread by Lynn's Recipes



Lynn demonstrates a delicious Cheddar Dill Bread that would be perfect to accompany any meal. From Pinterest.

Ingredients:

- ½ cup warm milk
- ½ cup warm water
- 2 teaspoons yeast
- 2 Tablespoons butter, softened
- 1 Tablespoon sugar
- 1 egg
- ½ teaspoon salt
- 2-1/2-3 cups all purpose flour
- ½ cup shredded cheddar cheese

- ¼ cup butter, melted
- ¼ teaspoon dried dill weed
- 1/8 teaspoon garlic powder
- 1/8 teaspoon onion powder

Spray a loaf pan with cooking spray and set aside.

Place warm milk, water, sugar and yeast in mixing bowl. Add 2 Tablespoons softened butter, egg, salt and 2 cups flour. Stir with the mixer until dough pulls together. Knead dough (with a

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dough hook or by hand) and add flour, a few Tablespoons at a time, until you get a soft dough, about 5-7 minutes. Add cheese in the last minute of kneading. Put in a dough that has been sprayed with cooking spray and cover with plastic wrap that has been sprayed with cooking spray and let rest for about an hour or until almost doubled in size.

Preheat oven to 350°.

Mix melted butter with dill and spices. Punch dough down and roll bits of dough into balls, a little smaller than a golf ball. Dip balls into butter, and place in the prepared loaf pan. Let rest for 20-30 minutes.

Bake in preheated oven for 30 minutes. Pour remaining butter over the top of the loaf and bake for 15 additional minutes.

Cool for 10 minutes and then turn out of the pan. Turn right side up (butter side up) to serve. Serve warm.

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