

# [ArmadilloPepper.com](http://ArmadilloPepper.com)

## Cheddar Bread Ring Recipe

Yield: 4 servings

- 2 3/4 c Bread Flour
- 2 tb Sugar; Granulated
- 1 pk Active Dry Yeast; OR
- 1 tb Active Dry Yeast; Bulk
- 3/4 t Salt
- 1 c Milk
- 2 tb Butter
- 1 1/2 c Cheddar; Sharp, Shredded
- 1 x Butter

NOTE: You can use Unbleached All-Purpose flour in this recipe and up to

3 cups total.

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+++ Combine 1 1/2 cups of the flour, the sugar, undissolved yeast and salt thoroughly in a large bowl. Heat the milk and butter together until very warm (115-125 degrees F.). Gradually add to the dry ingredients and beat at medium speed on an electric mixer for 2 minutes, scraping the bowl occasionally. Add 1/2 cup of the flour and the cheese. Beat fir 2 minutes on high speed on the mixer, scraping the bowl occasionally. Stir in enough additional flour to make a stiff but light dough. Turn the dough out onto a lightly floured surface and knead until smooth and elastic, 5 to 8 minutes. Place in a greased bowl, turning once to grease the top. Cover with a dishtowel that has been soaked in hot water and then wrung out until almost dry. Let rise in a warm place until doubled in bulk, about 1 hour. Punch the dough down and turn out on a lightly floured surface and shape into a 20-inch rope. Place seam side down in a buttered 6 1/2 cup ring mold, pinching the ends together. Cover and let rise in warm place until nearly doubled in bulk, about 35 to 40 minutes. Bake in a preheated 350 degree F. oven for 25 to 30 minutes. Remove from the ring mold.

NOTE: For a softer crust, brush with melted butter while still hot. Crust will become crisp when cool if you do not.

*Recipe via Meal-Master (tm) v8.05*