



CHEESE PIMIENTO BREAD

- 2 Tablespoons Soft Butter
- 3 Tablespoons Flour
- 1 Tablespoon Sugar
- 2 Teaspoons Salt
- 1 1/4 Cups Milk
- 1/3 Cup Grated Sharp Cheese
- 3 Tablespoons Minced Pimiento
- 1/4 Cup Lukewarm Water
- 1 Cake Yeast
- 3 1/2 Cups Sifted Flour

DIRECTIONS

1. Combine butter, 3 tablespoons flour, sugar and salt in a saucepan.
2. Stir in milk slowly, mixing well.
3. Stir over low heat until thickened.
4. Add cheese and pimiento.
5. Stir until cheese is melted.
6. Cool to lukewarm.
7. Dissolve yeast in warm water.
8. Add to cheese mixture.
9. Mix in flour.
10. Place on a floured board and knead until smooth and elastic.
11. Place in an oiled bowl, cover and allow to rise for 1 hour.
12. Punch down, cover and rise again.
13. Shape into a loaf and place in a greased loaf pan.
14. Cover and let rise until 1 1/2 times in size.
15. Bake in a 375 degree oven for 45 to 50 minutes.

