



WONDERFUL CHEESE BREAD

- 1 1/2 Cups Warm Water
- 2 Packages Yeast
- 2 Tablespoons Sugar
- 2 1/4 Teaspoons Salt
- 6 1/2 Cups Sifted Flour
- 2 Eggs, Beaten
- 2 Cups Grated Sharp Cheese
- 1/4 Cup Caraway Seeds (Optional)
- Melted Butter

DIRECTIONS

1. Sprinkle yeast into warm water in a large mixing bowl.
2. Stir in sugar and salt until dissolved.
3. Add 2 cups flour, beating well with a spoon.
4. Add eggs, cheese and caraway seeds.
5. Beat in 4 cups flour to make a soft dough.
6. Turn onto a floured board. Cover with an inverted bowl and rest 10 minutes.
7. Knead in enough remaining flour to produce a smooth, elastic dough with small blisters under its surface.
8. Place in a greased bowl, turning to coat, cover and allow to rise 1 1/2 hours.
9. Punch down. Let rise 1 hour.
10. Punch down again and turn onto lightly floured board. Cover with an inverted bowl and let rest 10 minutes.
11. Divide dough into four portions equal in size.
12. Roll into a 12 inch long rope. Twist two ropes together and seal ends.
13. Lay in a bread pan. Repeat with remaining two ropes, laying them in a second pan.
14. Cover and let rise 45 minutes.
15. Brush tops with melted butter.
16. Bake 35 minutes in a 350 degree oven.
17. Brush with additional butter, remove from pans carefully.