

Herbs & Cheese Twist Bread

Ingredients

For the Bread Dough:

1 1/3 cups Warm Water
2 tablespoons Sugar
1 pkg. Yeast
1/4 cup Olive or Vegetable Oil
4 cups All-Purpose Flour
2 teaspoons Salt

For the Filling:

1/4 cup Olive Oil or Butter
1 1/2 cups Shredded Cheese of choice
4 tablespoons Dried Herbs of choice
2 teaspoons Salt



Image 1



Image 2



Image 3

Directions

1. In a small bowl or measuring cup, whisk together water, sugar and yeast and let sit 10-15 minutes until slightly foamy.
2. In the bowl of a stand mixer fit with a dough hook (or in a large bowl), stir together the flour and salt. Add the yeast mixture and oil all at once and combine on low speed until flour is incorporated (or by hand, stir with a wooden spoon until a rough dough forms).
3. Turn the speed to medium and let knead 7-8 minutes or until the dough is smooth and elastic and passes the window pane test. (by hand, place the dough on a lightly floured surface and knead 9-10 minutes until smooth and elastic, adding a little extra flour here and there to help sticking).
4. Place dough in an oiled bowl and cover with oiled plastic wrap. Let sit at room temperature or in warm place (like a sunny window or on the counter near a warm oven) and let rise 2 hours, or until doubled in volume.
5. Punch down and roll out into a large rectangle, about 11" x 17". Brush with the 1/4 cup olive oil or butter and evenly sprinkle with cheese (we used parmesan), dried herbs (we used a mix of oregano, parsley and garlic powder) and salt.
6. Roll up, as tightly as possible, starting from the long side. Place the roll seam side down and cut in half, length-wise, leaving 1 1/2 inches still connected at the top (see first photo).
7. Twist the two sides together and scrunch to fit in a greased loaf pan. (see second and third photos). Cover again with the oiled plastic wrap and let rise once more for an hour. Place in a 350F oven (remove plastic first) and bake 35-45 minutes, until golden brown and the loaf sounds hollow when tapped. Tent with foil to keep the top from browning too quickly, if needed. Let cool completely before slicing.