



**Palatable**

# Bread Machine - Cheddar Bay Bread

## Ingredients

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- 1 cup water (warm, around 110F)
- 2 tbsp unsalted butter (softened or melted)
- 3 cups bread flour
- 2 tbsp sugar
- 1 tsp salt
- 1/2 cup shredded sharp cheese
- 2 1/4 tsp active dry yeast (or one packet)
- 1/4 tsp garlic powder
- 1/4 tsp onion powder
- For the Garlic Butter Topping:
  - 1/4 cup unsalted butter, melted
  - 1/2 teaspoon garlic powder
  - 1/2 teaspoon onion powder
  - 1 teaspoon dried parsley
  - A pinch of salt (optional)

## Instructions

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1. Pour the water into the bread pan.
2. Add the butter, bread flour, sugar, and salt to the pan.
3. Sprinkle the shredded cheese, garlic powder, and onion powder over the dry ingredients.
4. Make a small well in the center of the flour (not reaching the liquid) and add the yeast.
5. Choose the "Basic" or "White Bread" cycle.
6. Select the crust color (light, medium, or dark) according to your preference.
7. Set the loaf size to 1.5 lbs or 2 lbs (if applicable).
8. Start the bread machine and let it mix, knead, and bake the dough.
9. Once the cycle is complete, carefully remove the bread from the pan
10. Brush top of breadh with Garlic Butter Topping
11. Let it cool on a wire rack for at least 10-15 minutes before slicing.