

## ASIAGO PARMESAN BREAD (perfect for a crowd or a bunch of cowboys!)



### **Make White Bread Recipe as follows:**

¾ cup warm water

1 TBSP. active yeast (or one packet)

Mix together... then add:

3 TBSP. Shortening

1 TBSP Salt

¼ cup Sugar

ADD:

2 2/3 cups warm water

5 cups bread flour

Mix thoroughly on medium speed. Change to dough hook and add 3 ½ to 4 more cups of flour. Knead with dough hook until smooth and elastic. Place dough in greased bowl. Grease top of dough or flip it over (greased side up) and let rise until double. Split dough in half. (Each half can now become a different kind of bread! Rich and chewy white, Artisan Asiago or you can even make cinnamon bread!)

### **For Asiago Bread:**

Roll bread to large rectangle 9" by 18 inches or so. Sprinkle rectangle with 1 cup shredded Asiago cheese, ½ cup Parmesan cheese, sprinkle liberally with granulated garlic and 1 TBSP. Italian seasoning. Add a sprinkle of salt over all. Press seasonings into cheese lightly with hands. Roll dough from short end closest to you, keeping roll tight as you go. Fold ends under the roll of dough, place in greased 8" x 4" pan. Brush top with olive oil, sprinkle with cheese and a few shakes of Italian seasoning. Bake at 400° for about 25-35 minutes, until loaf is golden brown and sounds a touch hollow when you tap it. Cool on wire rack. Eat warm or cold, makes amazing hearty toast!