

# Jalapeno Cheddar Bread

If you get something new, you have to break it in, right? Well, Aunt Alisa used her new Dutch oven to make this delicious and beautiful bread. We enjoyed it when she served it and hope that she gets something else new for her kitchen soon.

## Ingredients

3½ cups flour, plus more  
2½ cups shredded sharp cheddar, divided  
2 jalapenos, deseeded and diced  
1 tablespoon salt  
2 cups warm water  
2¼ teaspoons instant yeast  
1 tablespoon olive oil  
1 jalapeno, sliced into rings



## Instructions

- ❖ Combine and stir the flour, 2 cups of cheddar, the chopped jalapenos, and salt.
- ❖ In another bowl combine warm water and yeast.
- ❖ Pour the flour mixture on the top of the water mixture and stir until the dough comes together.
- ❖ Fold the dough around the edges of the bowl by scraping the sides and folding it towards the center while rotating the bowl. Do this 8 times.
- ❖ Cover the dough with a kitchen towel and rest in a warm place for an hour or until the dough has doubled in size.
- ❖ Fold the dough towards the center 8 more times, cover, and let rest for 30 more minutes.
- ❖ Place the Dutch and lid in the oven and preheat to 450 degrees Fahrenheit.
- ❖ After flouring your hands, place dough on a floured surface. Fold in the edges 8 times then flip the dough onto parchment paper.
- ❖ Brush the top of the bread with olive oil so that the cheese sticks. Sprinkle the remaining cheddar evenly onto the top of the dough.
- ❖ Get a sharp knife and score the top of the dough by making a large 'x.' Then, arrange jalapenos on top making sure to slightly press them into the dough. (This ensures that they don't fall off when baking.)
- ❖ Remove the preheated Dutch oven from the oven then use the parchment paper to lift the dough and place it inside.
- ❖ Bake with the lid on for 30 minutes. Remove the lid and bake another 20 minutes, or until it is golden on top.
- ❖ Let the bread cool on a wire rack without parchment paper, then wait at least an hour to slice.