



wholemeal cheese bread

NIBBLEDISH CONTRIBUTOR

Ingredients

- 450 g wholemeal flour - 2 tsp easy-blend yeast - 1 tsp sea salt - 1 egg - 200 g cheddar cheese - 2 tsp dried thyme - 350 - 400 ml lukewarm water (temperature of the body) - 1 tsp milk

Instructions

The beauty of this recipe - no kneading and only one rising time! This wholemeal cheese bread is adapted from a bread recipe in The Cranks Recipe Book that is, in turn, adapted from Doris Grant's famous 1944 recipe. I guess you can say that it is a copy of a copy, but I'd like to call it a tribute to a tribute. Makes one large or eight mini palm-size loaves or baps. 1. Butter a 900 g (2 lb) warmed loaf tin and set aside. 2. Finely grate the cheese. Stir yeast, salt and 2/3 of the cheese into the flour. 3. Make a well in the middle and slowly pour in beaten egg and water, while mixing with a wooden spoon or your hand. 4. Pour into the tin and cover with cloth or oiled clingfilm. Leave it in a draught-free, warm place to rise, approximately an hour. 5. Meanwhile, preheat the oven to 230 degree celcius. 6. When the bread has risen, brush it with milk and sprinkle over remaining cheese and thyme. 7. Place in the oven, turn down temperature to 200 degree celcius and bake for 40 - 45 minutes. If you are making mini loaves, the baking time will be approximately 20 - 25 minutes. 8. Test doneness by tapping bottom of bread, it should sound hollow. Leave to cool on a wire rack.