

Rising to the occasion

by Angie

Catherine felt a little inadequate, culinarily, and approached William for ideas for a special meal in her apartment.

“Bread,” William said, a little gruffly. “The man would eat a whole loaf if I let him.”

“But,” Catherine protested.

William look at her kindly. “I bet you have a bread machine,” he stated.

Catherine blushed and admitted she did *somewhere*.

“It’ll do most of the work,” he stated. He gave her instructions, which she wrote down, and the ingredients and she headed home.

The cheese bread was delicious. Vincent smiled as he gobbled the last piece.



(Bread Machine Cheese Bread

Makes one large, or two small loaves.

1pkt (1 1/2 tsp) yeast

3 cup all purpose flour

1 1/4 cups milk warmed with 1 T unsalted butter or lard

1 tsp salt

2 T sugar

1 – 1 1/2 cups sharp cheddar chopped into small chunks

Add ingredients per your machine instructions, choose the dough cycle, then add the cheese at the beep. Remove dough and rise in bread pan(s) in warm oven for an hour. Then preheat oven to 400F and bake for about 40 minutes, or until loaf sounds hollow when tapped and is lightly browned. Let cool slightly and remove from pan (s) onto rack.)