

Dill Cheese Bread

A bread machine recipe

Ingredients:

- Cooking spray
- 3/4 cup water
- 3/4 teaspoon salt
- 1/2 teaspoon sugar
- 2 cups bread flour
- 2 teaspoons dried dill
- 2 teaspoons active dry yeast
- 1/2 cup shredded sharp cheddar cheese



Directions

1. Spray the bread pan with cooking spray.
2. In the following order, add water, salt, sugar, flour, and dill to the bread pan.
3. Make a “well” in the flour. Place the yeast in the center of the “well.”
4. Select “basic” bread cycle and “light” crust. Press “start.”
5. When the bread machine beeps near the end of the mixing portion, add cheese.
6. Remove the bread pan from the machine when baking is complete. Remove bread from the bread pan and allow to cool slightly before serving.

Makes 16 slices

To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.