



Cheese Bread

Enjoy this versatile bread for an appetizer, with your meal or as a snack anytime! Made with our [Bread Mix](#).

Ingredients

- 1 bag (3-1/2 cups) [Pamela's Bread Mix](#)
- 2 large eggs
- 2-1/4 tsp yeast (packet enclosed in 19 oz bread mix bag)
- 1/4 cup oil
- warm water (per directions)
- 2 cups finely shredded cheese
- 2 tbsp melted butter
- Optional 1/4 cup green onions or jalapeno, chopped

Directions

In a Bread Machine:

Setting suggestion – Basic White Bread or Sweet Dough setting, 2 lb loaf, Medium crust.

In a 2 cup liquid measuring cup, measure 1/4 cup oil, crack in 2 eggs, and fill with warm water for a total of 2 cups of liquid, plus 2 additional tablespoons of water. Pour all liquids including the 2 tablespoons of butter into bread maker, add bread mix, cheese, peppers (if using), and yeast.

Start machine, you may need to scrape down the sides and corners of the pan while the dough is mixing. After baking, remove from pan and let cool before slicing. In High Altitude, use 2 cups total liquid.

Hand Mixing:

In a 2 cup liquid measuring cup, measure 1/4 cup oil, crack in 2 eggs, and fill with warm water for a total of 2 cups of liquid, plus 2 tablespoons of melted butter. Add to dry mix, cheese, peppers (if using), and yeast, and beat with hand mixer for three minutes on med/high.

Pour into lightly greased 8 x 4 bread pan and let dough rest for 60 minutes. Dough will rise when baking.

Bake in a preheated 325° oven for 65-70 minutes.

Let sit for 10 minutes then carefully remove from pan and cool on a rack.