

Bread Machine - Cheddar Bay Bread

Ingredients:

- **1 cup water** (warm, around 110°F)
- **2 tbsp unsalted butter** (softened or melted)
- **3 cups bread flour**
- **2 tbsp sugar**
- **1 tsp salt**
- **1/2 cup shredded sharp cheese**
- **2 1/4 tsp active dry yeast** (or one packet)
- **1/4 tsp garlic powder**
- **1/4 tsp onion powder**

For the Garlic Butter Topping:

- **1/4 cup unsalted butter, melted**
- **1/2 teaspoon garlic powder**
- **1/2 teaspoon onion powder**
- **1 teaspoon dried parsley**
- **A pinch of salt (optional)**

Instructions:

- Pour the water into the bread pan.
 - Add the butter, bread flour, sugar, and salt to the pan.
 - Sprinkle the shredded cheese, garlic powder, and onion powder over the dry ingredients.
 - Make a small well in the center of the flour (not reaching the liquid) and add the yeast.
 - Choose the "Basic" or "White Bread" cycle.
 - Select the crust color (light, medium, or dark) according to your preference.
 - Set the loaf size to 1.5 lbs or 2 lbs (if applicable).
 - Start the bread machine and let it mix, knead, and bake the dough.
 - Once the cycle is complete, carefully remove the bread from the pan
 - Brush top of breadh with Garlic Butter Topping
 - Let it cool on a wire rack for at least 10–15 minutes before slicing.
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