

Italian Mac-n-Cheese Bread

www.strudelandstreusel.com

makes 1 loaf

Dough

1 1/2 t. active dry yeast
2 T. warm water
pinch of sugar
1/2 c. warm 1% milk
1 T. sugar
3/4 T. salt
1 large egg
1 T. olive oil
2 to 2 1/4 c. all-purpose flour
1 t. Italian Herb Blend (oregano, basil, rosemary, thyme, marjoram)

Filling

8 oz. sharp cheddar
15 oz. part skim ricotta
2 eggs
1/4 t. salt
1 t. Italian Herb Blend
1 T. butter, melted

Combine yeast, water and pinch of sugar and let sit for 2 to 3 minutes. Add remaining sugar, egg, milk, olive oil, flour, salt and herb blend. Knead for 5 minutes in a stand mixer until a slightly tacky ball of dough is formed. Place in a large oiled bowl and cover with a shower cap. Let sit for 45 to 60 minutes until about doubled. Roll out the dough on a well-floured pillow case, forming a large rectangle.

Combine cheddar, ricotta, eggs, salt and herb blend and mix well. Spread evenly over the entire surface of the rolled out dough. Grab the long edge of the pillow case and roll up the dough into a thick snake. Bend in half and place in an oiled bread pan. Tuck the ends in.

Cover the bread and let rise for 15 minutes while the oven preheats to 350 degrees.

Brush the loaf with the melted butter and bake at 350 degrees Fahrenheit for 30 minutes and then an additional 30 minutes at 300 degrees.

Let cool 15 minutes in the pan and then remove and let cool completely before slicing.