



Palatable

Bread Machine Cheddar Bay Bread

Ingredients

- Wet Ingredients (add first):
- 1 1/2 cups whole milk (or buttermilk)
- 1/2 cup unsalted butter, melted (let it cool slightly)
- 1 large egg (optional for structure, lightly beaten)
- Dry Ingredients (add next):
- 3 cups all-purpose flour
- 1 tablespoon baking powder
- 1 teaspoon sugar
- 1 teaspoon garlic powder
- 1 teaspoon salt
- Add-ins (add after dry ingredients):
- 1 1/2 cups shredded cheddar cheese
- For the Garlic Butter Topping:
- 1/4 cup unsalted butter, melted
- 1 teaspoon garlic powder
- 1 teaspoon dried parsley (or 1 tablespoon fresh parsley, finely chopped)
- A pinch of salt (optional)

Instructions

1. Prepare Your Bread Machine:
2. Add the ingredients to your bread machine pan in the order recommended by the manufacturer. Usually, wet ingredients go first, followed by dry ingredients, with the shredded cheddar cheese added last.
3. Select the Cycle: Choose the "Quick Bread" or "Cake" setting on your bread machine. (This recipe is a quick bread, so it doesn't require yeast or rising time.)
4. Start the Machine: Begin the cycle and allow the machine to mix and bake the bread. Keep an eye on the consistency during the mixing phase-if the dough appears too dry, add a tablespoon of milk at a time; if too wet, add a tablespoon of flour.
5. Check for Doneness: When the bread machine signals that it's done, check the bread by inserting a toothpick into the center. If it doesn't come out clean, let the machine bake for an additional 5-10 minutes.
6. Apply Garlic Butter Topping:
7. Once the bread is done, carefully remove it from the bread machine and place it on a cooling rack.
8. While still warm, brush the top generously with the garlic butter mixture.
9. Cool and Serve:

10. Let the bread cool for 10-15 minutes before slicing. Serve warm or at room temperature.

Notes

Tips:

Avoid Overmixing: Bread machines mix thoroughly, so you don't need to stir ingredients beforehand.

Adjust the Texture: The dough for quick bread is thicker than yeast bread but shouldn't be too stiff. Adjust liquid or flour as needed during mixing.

 Source: 