

Jalapeno Popper Cheese Bread

Bread:

6 cups flour	1 cup + 2 Tablespoons lukewarm milk
2 teaspoons salt	1 ½ Tablespoons instant yeast
5 Tablespoons white sugar	¼ cup unsalted butter, melted
1 cup lukewarm water	

Filling:

8 oz. cream cheese, at room temperature	6 large jalapenos, diced, cored, and seeded
1 ½ cups shredded cheddar cheese	

Preheat the oven to 350 degrees. In the bread machine combine the flour, salt, sugar, water, milk, yeast, and melted butter. Program the settings to knead and rise.

While the dough is rising, grease 2-8 inch by 4-inch loaf pans and set aside. In a large bowl, stir the cream cheese until smooth and creamy. Fold in the diced jalapenos until evenly mixed through the cream cheese. Set aside.

Transfer the dough to a lightly floured surface and divide into 2 equal pieces. Using a rolling pin, roll each section into a rectangle approximately 10 inches wide and 16 inches long. Spread ½ the cream cheese/jalapeno mixture evenly over the dough. Sprinkle ½ of the shredded cheese and lightly press the cheese down onto the cream cheese with the palm of your hand. Starting with the shortest side, roll the dough up jelly-roll style and pinch the seam together.

Using a sharp knife, cut the roll of dough down the center, lengthwise. Keep the outsides facing up and place them side by side. Now, place the right side over the left side forming an “X”. Carefully lift the dough into the greased loaf pan. Repeat with the other dough log, then cover both with a greased piece of plastic wrap and allow it to rise until the dough rises about 1-inch above the side of the pans.

Bake for 45 – 50 minutes. Remove the bread from the oven and allow to cool in the pans for a couple of minutes. Run a sharp knife around the edge of the bread and carefully remove the loaves to a cooling rack. Allow to cool for 1 hour before serving.

Makes 2 loaves