



Roasted Garlic Cheddar Bread

By [Jessica D. Stampe](#) | Serves: 12 slices | Time: 3-4 hours

Ingredients

VOLUME METHOD

1 tablespoon olive oil
1 head of garlic
3 1/4 - 1/2 cups bread flour
1 tablespoon + 2 teaspoons sugar
2 teaspoons salt
4 teaspoons (1.5 packets) of yeast
1 cup of warm water
1/4 cup shredded cheddar

WEIGHT METHOD

15 g olive oil
1 head of garlic
400g flour
20g sugar
12 g salt
12g yeast
240 ml warm water
28g cheddar

Directions

1. Peel the head of garlic and toss the cloves in olive oil. Bake the garlic in a lidded, oven safe container (or in a packet of foil) at 275° for about 45 minutes, or until soft and a light caramel color. Mash or finely chop the garlic and let it cool while you work on the bread.
2. Mix together your flour, sugar, and salt. In another bowl, mix together your water and yeast and let it sit for five minutes. Once yeast is [proofed](#), combine it with the flour mixture.
3. [Knead your dough](#) on a floured work surface for about 5-10 minutes, or until bread is smooth, elastic, and passes the [windowpane test](#). Add as much flour as needed for the dough to not stick to the surface as you knead. (If using a bread machine or a stand mixer, combine the salt, sugar, flour, yeast, and water in your machine in that order and let it knead the dough for a full knead cycle [4-6 minutes in a stand mixer].)
4. Place your dough in an oiled bowl and cover. Let it sit in a warm place for 30-60 minutes, or until the dough has doubled in size.
5. Using a rolling pin, roll your dough out to be about the width of your baking pan, minus 3-4 inches. The length doesn't matter as long as the dough is about 1/4" thick.
6. Spread the garlic, then cheddar, evenly over the dough. Roll up the dough into a log and pinch the seam.
7. Place the loaf on an oiled baking sheet, ensuring that the dough has about two inches on either side to expand. Slash the dough with a sharp knife as desired. I usually make a blade-deep cut every two inches, with one shallow cut between each deep cut.
8. Heat a few cups of water to boiling in a tea kettle or in the microwave. Pour the water into an extra baking pan that will fit in the oven with the loaf of bread (I usually just use a cake pan and place it on the shelf below my bread.).
9. Let the bread rise in the humid oven for 30-60 minutes, or until doubled in size.
10. With the bread and water still in the oven, turn the oven on to 425° and bake for about 25-30 minutes (20-25 minutes from when your oven reaches full temperature), or until golden brown.

Notes

- If you like the idea of this bread but don't want to go through the work of making the dough, you can buy premade dough at the grocery store. Just follow the recipe from step 5 on and you should have good results!
- If you don't plan on consuming this bread within two days (highly unlikely), add a tablespoon or so of olive oil to the dough. You don't really need it unless you want the bread to stay soft for a while, so I tend to not put it in.

Nutritional Information

Calories 148 ▪ Calories from Fat 15 ▪ Total Fat 1.7 g ▪ Cholesterol 0 mg ▪ Sodium 404 mg ▪ Total Carbohydrates 28.3 g ▪ Dietary Fiber 1.2 g ▪ Sugars 1.8g ▪ Protein 4.5g