

Joyce Young's Cheese Bread

1 pkg yeast
1 cup warm water
½ cup sugar
1 tsp salt
2 TBSP vegetable oil
1 ea egg
1 cup cheddar cheese (grated)
1 ½ cup flour

Preheat oven to 375 degrees.

Dissolve yeast in 1 cup Warm Water.

Mix sugar, salt, oil, egg, cheese, flour in medium bowl. Add yeast and water. Mix well. Let dough rise 45 minutes to 1 hour in bowl until about double in size. Then divide in 2 loaf pans or one pizza pan and let rise again for 1 hour. Bake at 375 degrees until golden brown. (no time element given)

To make ahead – use 2 packages yeast – store in refrigerator and take out 20 to 30 minutes before baking.

Source: Stormy