

# Garlic Asiago Bread

## Ingredients:

1 package (1/4 ounce) active dry yeast  
1 1/4 cups warm water (110° to 115°)  
2 tablespoons plus 2 teaspoons olive oil  
7 garlic cloves, minced  
1 tablespoon sugar  
2 teaspoons salt  
1 1/2 teaspoons white vinegar  
3 to 3 1/4 cups bread flour  
1 cup cubed Asiago cheese  
egg WASH:  
1 large egg  
1 tablespoon water

## Directions:

In the Bosch bowl equipped with the dough hook and dough hook extender for smaller batches, dissolve yeast in warm water. Add the oil, garlic, sugar, salt, vinegar and 2 cups flour. Beat until smooth. Stir in enough remaining flour to form a firm dough which cleans the sides of the bowl. Stir in cheese. Let knead for about 5 min.

. Place in a greased bowl, turning once to grease the top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch dough down; divide in half. Shape into 5-in. round loaves. Place on lightly greased baking sheets. Cover and let rise in a warm place until doubled, about 30 minutes.

For egg wash, in a small bowl, combine egg and water. Brush over loaves. Bake at 375° for 20-25 minutes or until golden brown. Cool on wire racks.

