**Cheesy Garlic Bread**

125 mL Warm Water

8 mL Honey

6 mL Instant Yeast

2 mL Salt

375 mL Flour

**Garlic butter**:

40 mL Margarine melted

1 mL Garlic powder

80 mL Grated cheddar cheese

**DAY 1:**

1) In a large bowl, stir water, honey and yeast together. Stir in salt and the flour 50 mL at a time, until a soft, slightly sticky dough is formed.

2) Turn out onto lightly floured surface; knead until smooth and elastic, about 10 minutes, adding flour if necessary to prevent sticking.

3) Place in large Ziploc bag with a few drops of oil, turning to grease all over. Label with names and block and put in fridge overnight.

**DAY 2**:

1) Preheat oven to 350˚ F.

2) Form dough into a long baguette. Bake for 20 minutes.

3) Mix together garlic and melted margarine. Remove bread from oven after 20 minutes. Brush garlic butter on outside of loaf.

4) Return to oven and bake another 5-7 minutes or until bread begins to turn golden brown. Remove from oven and let cool 10-15 minutes.

5) Cut bread into slices about 3/4 of the way through the loaf. Brush garlic butter in between each slice and fill with cheese.

6) Return to oven and bake another 3-5 minutes or until cheese is completely melted. Serve immediately.

Demo Questions:

1) What 3 things does yeast need to grow?

2) What is the leavening agent in this recipe?

3) What is the role of salt in yeastbreads?

Unit Duties:

DW:\_\_\_\_\_\_\_\_\_\_

DD:\_\_\_\_\_\_\_\_\_\_\_

HK:\_\_\_\_\_\_\_\_\_\_\_

SD:\_\_\_\_\_\_\_\_\_\_\_