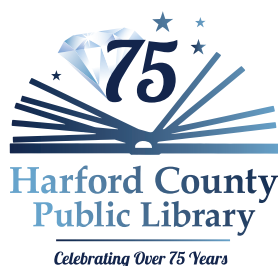




in  
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and



## HUTZLER'S CHEESE BREAD

### MAKES 2 LOAVES

Many of us have fond recollections of the big department stores of our youth. During the twentieth century, Hutzler's was the premier department store in Baltimore, Maryland. The downtown flagship location was legendary for its local Chesapeake fare and its refined tearoom. The crowds went wild for Hutzler's cheese bread, waiting in line to secure a loaf or two to take home. When the local chain went dark, locals were devastated by the culinary blow, and many wondered if anything could replace such a delicious local favorite.

Well, folks, the waiting is over. I found a reputed copy of the recipe and have adapted it for home use. A good, sharp local cheddar makes a world of difference, and I wouldn't have my feelings hurt if you decided to add a couple extra ounces of cheddar.

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### INGREDIENTS

- 1 package (¼ ounce) dry yeast
- ½ cup lukewarm water
- 4¾ cups all-purpose flour
- 1½ teaspoons salt
- 2 tablespoons sugar
- 1 cup milk
- 8 ounces sharp cheddar cheese, divided
  - 4 ounces shredded,
  - 4 ounces cut into small chunks
- 2 tablespoons butter, melted

### DIRECTIONS

- 1** | Preheat the oven to 325°F.
- 2** | Dissolve the yeast in lukewarm water and let it sit until dissolved and foamy, about 10 minutes. Transfer to a large mixing bowl. Add the rest of the ingredients and mix well. Knead the dough on a floured surface or breadboard for about 10 to 15 minutes, adding more flour as necessary.
- 3** | Place the dough into an oiled bowl, turning the dough to lightly coat on all sides. Cover the bowl with a damp dish towel and set aside in a warm place to rise until double in bulk, about 2 hours.
- 4** | Grease two 4 x 8 inch bread pans. Divide dough into two parts and tuck it into bread pans, seam side down. Cover with a towel and let rise again, for about 30 to 40 minutes.
- 5** | Bake for 1 hour. Remove loaves from bread pans and place on a wire rack to cool completely.