
Caritas Pepper Parmesan Bread

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Recipe:

5 $\frac{1}{4}$ - 5 $\frac{3}{4}$ cups flour
1 $\frac{1}{2}$ cups freshly grated parmesan cheese (separated)
2 pkg. dry yeast
1 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{4}$ teaspoon garlic powder
1 $\frac{1}{2}$ teaspoon freshly ground black pepper
2 cups water
1 egg white, slightly beaten
1 tablespoon water
cornmeal (to coat pan)

Directions:

Combine 2 cups flour to $\frac{1}{2}$ cup cheese, yeast, pepper, salt, and garlic powder. Add water; mix well. Slowly add remaining flour to mixture until it is too thick to mix. Knead in the remaining flour.

Shape into ball, let rise in greased bowl covered with a towel for about 1 $\frac{1}{2}$ hours until doubled in size. Divide in half, let rest for 10 minutes. Roll out in two rectangles. Sprinkle $\frac{1}{2}$ cup remaining cheese on top of each dough in narrow row. Roll up the dough tightly. On a

greased cookie sheet sprinkle the cornmeal, place loaves on and let rise about 45 minutes. Mix egg white; brush on bread. Make 5-6 cuts in the bread on top. Bake at 375 degrees for 40-45 minutes.