



DOUBLE CHEESY PULL-APART BREAD

HEAT LEVEL 🔥🔥🔥

Experience the cheesy indulgence of our Double Cheesy Pull-apart Bread - a mouthwatering treat where layers of bread intertwine with gooey cheese for a satisfying and flavorful delight.

2 Hours 15 Mins

1 Servings

INGREDIENTS

560 g (4 x 250 ml) cake or white bread flour
7 ml (1 1/4 tsp) salt
7 ml (5 g) instant dry yeast
125 ml (1/2 cup) milk
250 ml (1 cup) water
200 ml (1 sachet) Spur Cheese Sauce
250 ml (1 cup) grated Cheddar cheese
30 ml (2 Tbsp) chopped fresh parsley or 10 ml (2 tsp) dried
30 ml (2 Tbsp) sesame seeds, optional
5 ml (1 tsp) Spur Classic Biltong Spice

METHOD

- 1 Sift 1t flour and salt together. Add yeast and mix into flour.
- 2 Heat milk and water and add to flour, mixing well. It will be slightly sticky, turn out onto lightly floured surface.
- 3 Knead for about 10 minutes until smooth and elastic. Shape into a ball and place in greased bowl.
- 4 Cover and leave to rise in a warm place for about 1 hour or until double in volume.
- 5 Knead down and divide in 12 equal pieces, shaping each into balls.
- 6 Lightly flour and flatten each to about 8cm in diameter, or width of bread pan.
- 7 Mix Spur Cheese Sauce with grated cheese and parsley and set aside.
- 8 Grease large bread pan, and hold pan upright. Start placing one disk on base, spoon about 15ml (1 Tbsp) cheese sauce mix onto disk, followed by another disk and sauce.
- 9 Continue stacking disks, with sauce in between each, until completed.
- 10 Cover and leave to rise in a warm place for about 20 minutes or longer, until risen slightly.
- 11 Sprinkle a little extra cheese, sesame seeds and Spur Classic Biltong Spice.
- 12 Bake in a preheated oven at 180°C for about 45 minutes. Loosen edges with a sharp knife, turn out and serve warm.

VARIATIONS

- 1 Substitute the Cheddar cheese with 200 ml (3/4 cup) grated Parmesan cheese.

