

# Spinach and cheese bread

Makes 6 chunky slices



## Ingredients (allergens in bold)

- 225g strong plain white (breadmaking) **flour**
- 1 x 7g sachet easy blend micro-fine dried yeast
- ½ level teaspoon grated nutmeg
- 75g fresh spinach leaves – washed, dried and chopped
- 50g **Cheddar cheese** – grated
- 150ml lukewarm water
- 1 tablespoon olive oil
- a little extra **flour** for dredging

## Method

1. Put the flour and yeast in the mixing bowl. Add the spinach, nutmeg and cheese.
2. Combine the warm water with the oil and stir into the ingredients in the mixing bowl to make a soft, but not wet dough. You may need to add more, or less, water so assess as you go along.
3. Turn the dough onto a floured work surface and knead thoroughly until it is smooth and springy.
4. To shape the dough into a plaited loaf:
  - a. divide into 3 even sized pieces.
  - b. Roll each piece of dough into a long thin rope. Line each piece of dough up next to each other and pinch them together at one end.
  - c. Starting from the right, lift the first rope over the second rope and third over the second. Repeat, continuing until plaited.
5. Place the loaf on a baking tray, cover it with a damp tea-towel and set aside in a warm place to rise to approximately twice its size.
6. Heat the oven 200°C/Gas 6. Cook the loaf for 20 minutes until golden-brown.



## Equipment

- mixing bowl
- teaspoon
- wooden spoon
- grater
- measuring jug
- tablespoon
- fork
- flour dredger
- baking tray

## Recipe notes and tips

- A finely chopped green chilli added to the spinach will spice this recipe up.
- Use a mature cheese with maximum flavour so that you don't need to use too much of it.
- No salt is needed as the cheese provides lots of flavour.
- Save money and time by doubling the ingredients to make one loaf to eat fresh and one to freeze.