



CHEESY BRAIDED GARLIC BREAD

PREP TIME: 4 hours

COOK TIME: 30 mins

SERVES: 8

INGREDIENTS

For the dough:

2 1/2 cups all-purpose flour

2 1/4 teaspoons active dry yeast (1 packet)

1 1/4 cup warm milk

1/2 teaspoon sugar

1 teaspoon salt

1/4 cup flour to knead the dough with

For the filling:

1 tablespoon fresh basil, finely chopped,
or pesto from a jar

1/2 cup butter, softened (or cream cheese
if preferred)

1 head of garlic, peeled and minced

1/3 cup mozzarella, shredded

METHOD

In a bowl, combine warm milk, yeast, and sugar.

Once the mixture becomes foamy, gradually mix in the flour and salt.

Knead the dough into a smooth ball using 1/4 cup flour.

Cover and allow the dough to rise for 1 hour in a warm spot.

Meanwhile, make the filling: combine all ingredients in a bowl, except the mozzarella. Set aside.

Preheat your Cookswell oven to 350°F. Roll out the dough on a lightly floured surface to form a rectangle.

Spread the filling over the dough and make sure to leave an inch around the edges.

Sprinkle mozzarella cheese over the top.

Roll the dough into a log lengthwise.

Slice the roll in half lengthwise leaving one end (about 1 inch) intact.

Twist the two sides into a braid, while trying to keep the cut sides facing up.

Grease a loaf pan and place the braided dough inside. Cover and allow to rise again for about 45 minutes to 1 hour.

Uncover, brush with olive oil, and bake for about 30-35 minutes.



Mix in dried herbs, nuts, seeds or spices for variety and added flavor



Camping tip: bake the day prior and cut into slices. Toast at the campsite for a quick evening snack.



COOKSWELL OVEN COOKING TIPS

Begin cooking when the coals are lit. The charcoal should look grey and there is no smoking. Close small air inlet doors according to the amount of heat needed – (open for more heat, close for lower heat).

When you put your dish into the oven, make sure the dish doesn't touch the sides of your jiko. Once you've finished cooking your bread you can use your oven for any other items you need to cook.

If you are done cooking, leave the doors open to let the oven slowly cool down. When the doors and grill are warm to the touch, use a supabrite or durable cloth to wipe off any food that has spilled. This reduces wear and tear, as well as keeps dishes from retaining a smoky flavor.

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