

# Beer and cheese bread

## Ingredients

- 4 tsp sugar
- 2 tsp dried yeast
- 450ml/16fl oz brown ale, at room temperature
- 520g/1lb 2½oz strong white bread flour, plus extra for dusting
- 320g/11oz wholemeal flour
- 200g/7oz cheddar cheese, grated
- 75g/2½oz parmesan cheese, grated
- 50g/2oz powdered milk
- 1½tsp salt
- 1½tsp mustard powder
- 2 free-range eggs, beaten
- 2 tsp fennel seeds
- 1 free-range egg, white only, for glazing

## Preparation method

1. In a bowl dissolve the sugar and yeast in the brown ale and set aside for 5-6 minutes.
2. Mix the bread flour, the wholemeal flour, cheddar, parmesan, powdered milk, salt, mustard powder, eggs and fennel seeds in a large mixing bowl. Add the yeast and beer mixture and mix well with your hands until the mixture forms a soft dough.
3. Using floured hands, knead the dough on a clean, floured work surface for 20-25 minutes until smooth and elastic. If the dough becomes too dry add a little warm water.
4. Divide the dough into two loaves and place them onto a large baking tray. Using a sharp knife, score the top of the loaves with a criss-cross pattern. Cover with a clean damp tea towel and leave for two hours in a warm, dry and draught-free place, until the dough has risen and doubled in size.
5. Preheat the oven to 200C/400F/Gas 6. When the loaves have expanded, brush each with the egg white.
6. Transfer the loaves to the oven and bake for 25-30 minutes, or until the bread has cooked through and the crust is golden-brown.
7. To serve, slice the loaves and serve with the [apple, cider and onion soup](/food/recipes/appleciderandonionso_89614).

**over 2 hours**

preparation time

**10 to 30 mins**

cooking time

**Makes 2 loaves**

**By** The Hairy Bikers  
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