

# ASIAGO CHEESE BREAD

BY: SIMPLY CREATIVE CHEF ROB SCOTT

2 cups flour  
1 tbsp. baking powder  
 $\frac{3}{4}$  tsp. kosher salt  
1 tsp sugar  
1 stick cold unsalted butter diced  
 $\frac{3}{4}$  cup half & half  
 $\frac{1}{2}$  cup asiago cheese  
1 egg, mixed with 1 tbsp. water

- Preheat oven to 375°F
- Combine flour, baking powder, salt and sugar in bowl
- Add butter to the flour mixture and mix with hands until butter is crumbly
- Add half and half and mix in until just combined
- Dump dough on a well-floured board and knead lightly into  $\frac{3}{4}$  inch thick round sheet
- Place on prepared cookie sheet
- Brush with egg wash and top with asiago cheese
- Bake approx. 30 minutes and serve warm.

Makes 1 loaf

You could always add to this bread, Italian Seasoning, Sundried tomatoes, Kalamata Olives or even a different cheese.