



No-Knead Cheese and Tomato Garlic Bread

Packed with flavor inside and out, this no-knead cheese bread sports a colorful tomato and basil filling that brings plenty of pizzazz to your meal.

DOUGH

3 cups (360g) King Arthur Unbleached All-Purpose Flour
1 cup (163g) Semolina Flour
1 teaspoon SAF Red Instant Yeast
½ cup (57g) Better Cheddar Cheese Powder
1 ½ teaspoons (9g) salt
3 tablespoons (35g) Garlic Oil
1 ½ cups (340g) water, at room temperature

FILLING

½ cup (57g) dry-packed sun-dried tomatoes, julienned
6 garlic cloves, peeled and minced
1 cup (113g) sliced or grated provolone cheese
4 teaspoons Pizza Seasoning
¼ cup chopped fresh basil

TOPPING

1 pint assorted cherry tomatoes
3 to 6 garlic cloves

In a large bowl mix the dough ingredients until sticky and elastic, about 90 seconds on medium speed in a stand mixer or 3 to 4 minutes by hand. Place the dough in a large greased bowl or rising bucket, cover, and let rest at room temperature for 8 hours (or overnight).

When it's time to bake, turn the dough out onto a lightly greased surface and pat it into a 12" x 14" rectangle. Spread the sun-dried tomatoes, minced garlic, cheese, Pizza Seasoning, and basil over the surface of the dough. Starting with a long side, roll the dough into a log and place in a lightly greased Long Covered Baker.

Cover the baker with its lid and let the dough rise until it's very puffy, about 1 ½ to 2 hours.

Meanwhile, cut the cherry tomatoes in half; peel and slice the garlic cloves. Toward the end of the rising time, preheat the oven to 450°F.

Uncover the baker and scatter the cherry tomatoes down the loaf; use the garlic slices to fill any empty spaces. Re-cover the baker. Place the pan in the oven and bake the bread for 40 minutes.

Remove the baker's cover, reduce the oven temperature to 400°F, and bake for 15 to 20 minutes longer, until the crust is golden brown; a digital thermometer inserted into the center of the loaf will read 200°F. Remove the bread from the oven, cool for 10 minutes, then turn it onto a rack to cool completely.

Yield: 1 large loaf.



