

No-Knead Cheese and Tomato Garlic Bread

YIELD: 1 LARGE LOAF

This loaf is layered with cheese, garlic, and sun-dried tomatoes for big flavor and a golden, chewy crust — ideal for grilled cheese or toast.

INGREDIENTS

DOUGH

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

FOR ASSEMBLY

½ cup (57g) sun-dried tomatoes, dry-packed; julienned
4-6 garlic cloves, peeled and minced
1 cup (113g) diced Provolone cheese
4 teaspoons (7g) King Arthur Pizza Seasoning

TOPPING

1 pint (2 cups) assorted cherry tomatoes, any large ones sliced in half
3-6 garlic cloves, thinly sliced

INSTRUCTIONS

- For dough:** In large mixing bowl or bowl of a stand mixer fitted with flat beater, combine flours, cheese powder, yeast, salt, garlic oil, and water. Stir to form sticky, elastic dough, 90 seconds on medium speed in a stand mixer or 3-4 minutes by hand.
- Transfer dough to a large lightly greased bowl, cover, and let rest at room temperature overnight (at least 8 hours); the dough will become bubbly and rise quite a bit.
- Transfer risen dough to lightly greased surface and pat it into 12" x 14" rectangle.
- For assembly:** Sprinkle sun-dried tomatoes, garlic, cheese, and Pizza Seasoning over top. Starting with a long side, roll dough into a log.
- Place dough in a lightly greased Glazed Long Covered Baker. Cover baker with its lid and let rise until very puffy, 1 ½-2 hours.
- For topping:** Toward the end of the rising time, preheat oven to 450°F. Scatter cherry tomatoes and sliced garlic over risen loaf.
- Re-cover baker, place the pan in the oven, and bake for 40 minutes.
- Remove lid and continue to bake for 15-20 more minutes, until crust is golden brown and internal temperature is 200°F.
- Remove from oven, let cool in baker for 10 minutes, then turn bread out onto a rack to cool completely.
- Store leftover bread in a plastic bag at room temperature for several days; freeze for longer storage.

GLAZED LONG COVERED BAKER

Handcrafted in France from durable burgundy clay, this baker features a steam-trapping lid, making it ideal for breads with crisp crusts and chewy interiors, like our No-Knead Cheese and Tomato Garlic Bread. #206331 **\$199.95**

NEW BOYAJIAN GARLIC PARMESAN DIPPING OIL

Made with 100% olive oil and fresh garlic, this bold, garlicky blend pairs perfectly with our No-Knead Cheese and Tomato Garlic Bread.

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