

# Dutch Oven Cheesy Potato Bread

10" Deep Dutch Oven

8 bottom Briquettes

14 Top Briquettes

$\frac{3}{4}$  cup cooked mashed potatoes (Can use instant)

1 Tablespoon sugar

1 Teaspoon yeast

$\frac{1}{2}$  -  $\frac{3}{4}$  cup milk

2 Teaspoons butter

$\frac{1}{2}$  Cup shredded Cheddar cheese

1 Teaspoon onion salt

3 Cups all-purpose flour

Makes one loaf

1. Peel, dice, and cook  $\frac{1}{2}$  cup potato in  $\frac{3}{4}$  cup water. When cooked mash the potatoes with the cooking water. Add enough more water to make  $\frac{3}{4}$  cup. Allow to cool. (Can use left over mashed potatoes or instant mashed potatoes.)
2. In a mixing bowl place the warm mashed potatoes, sugar, yeast,  $\frac{1}{2}$  -  $\frac{3}{4}$  cup milk (dough should be slightly sticky to the touch), butter, shredded Cheddar cheese, and onion salt. Gradually mix in the flour.
3. Knead dough for 10 minutes.
4. Allow dough to rise until double in bulk. Punch down and smooth into a rounded shape. Place shaped dough into a 10" Deep Dutch oven that has been coated with cooking spray. Allow dough to rise until almost double in bulk.
5. Bake bread with 8 charcoal briquettes placed in a circle around the outer edge of the Dutch oven and 14 charcoal briquettes placed around the outer edge of the lid for approximately 30 minutes.
6. Remove bottom charcoal briquettes and continue cooking with top heat only for approximately 15 minutes more.
7. Remove loaf from Dutch oven and slice to serve.