



Ken Mayer

Cell: 602-750-3678
Office: 480- 603-3310
Email: ken@huntrealestateaz.com

One of the best ways to make a house into a home is to invite some friends over for a meal. If you try this recipe, let me know how it turns out for you. And if you have a favorite recipe of your own, send it my way.

Cheese & Vegetable Bread

One of the problems I have when hosting a dinner party is remembering to leave enough time for preparing appetizers. This recipe offers a solution, since you can bake the bread the day before and just pop it back in the oven to warm up before your guests arrive. Plus, it's loaded with flavor, but not calories. And nothing whets your appetite like the aroma of fresh-baked bread!

1 16-oz package of hot roll mix	1/4 cup chopped green onions
1/3 cup sun-dried tomatoes, packed in oil	1 egg yolk, slightly beaten
6 oz cream cheese, softened	1 tsp cracked black pepper
1/3 cup ripe olives, pitted and finely chopped	2 tsp fresh thyme
	1 egg
	1 tbs water

1. Prepare the hot roll mix according to package directions. After kneading, divide the dough into 2 portions, cover, and set aside for 5 minutes. Grease a large baking sheet and set aside.
2. For filling, drain and chop the tomatoes, saving the oil. Combine in a medium bowl with the cream cheese, olives, green onions, egg yolk, pepper, and thyme. Stir in 1 tbs of the tomato oil if needed to make filling easy to spread.
3. Transfer dough portions to a lightly floured surface. Roll each portion out to a 14x11-inch rectangle. Add extra flour to rolling surface as needed to prevent sticking. Spread half of the filling mix over each rectangle, to within 1/2" of the edges. Roll dough up tightly from the long side, sealing the seam and the ends. Place loaves, seam side down, on greased baking sheet. Cover with a towel and let dough rise in a warm place about 30-40 minutes, until about double in size.
4. Using a sharp knife, make 3 or 4 diagonal cuts along the top of each loaf, about 1/4" deep. Combine egg and water, mix together, and brush onto loaves. Bake at 375° for 25 minutes or until golden. Carefully remove loaves from baking sheet and cool on wire racks.

One thing to remember when working with any bread recipe is that bread dough is sticky and messy. You're not doing anything wrong, that's just the way it is. The dough will firm up as you knead it, so roll up your sleeves and dive right in!



Hunt Real Estate ERA, Lucas Division

4040 W Ray Road
Suite #8
Chandler, AZ 85226
