

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