

CHEESEBREAD

Yield: 8-12 Servings

CRUST INGREDIENTS

- * 1 package active dry yeast
- * 3/4 cup warm water
- * 1 tablespoon shortening
- * 1/4 teaspoon salt
- * 1 3/4 teaspoon granulated sugar
- * 2 1/2 cups flour

CRUST DIRECTIONS

- * Dissolve dry yeast in water. Let stand for 4 to 5 minutes.
- * Place flour in a large mixing bowl. Make a well in the center.
- * Pour in dissolved yeast, shortening, salt and sugar. Mix to combine. Once combined, knead for 15 minutes on a floured surface. Let rest 20 minutes.
- * Roll out onto a greased 12 x 15 inch cookie sheet, keeping edges thicker than the center. Poke crust with fork to prevent air bubbles.
- * Bake in a 350° F oven for 12 minutes or until light golden brown.
- * Pre-made pizza crust may be used.

CHEESE TOPPING INGREDIENTS

- * 10 ounces grated Mozzarella Cheese
- * 3 ounces grated Cheddar Cheese
- * 3 ounces grated American Cheese
- * (a total of 2 cups of any grated cheese can be used)

CHEESE TOPPING DIRECTIONS

- * Grate cheese and combine. Sprinkle on cooled crust.
- * Bake an additional 10-12 minutes or until cheese is melted.
- * Cut into 8-12 squares.

NUTRITIONAL INFORMATION PER SERVING

- * Calories: 248
- * Cholesterol: 28 mg
- * Sodium: 396 mg
- * Fiber: 2 g
- * Protein: 14 g
- * Carbohydrates: 27 g
- * Total Fat: 10 g
- * Trans Fats: 0



Recipe courtesy of
Saint Paul Public Schools Nutrition Services