

Parmesan Pepper Bread



3 ½ to 4 cups flour
1 cup grated parmesan cheese
2 envelopes RapidRise Yeast (equivalent to 4 ½ tsp)
2 tablespoons sugar
1 ½ teaspoons black pepper
1 ¼ teaspoons salt
1 ¼ cups very warm water
1 large egg
1 egg white, slightly beaten

- **1** In a large bowl combine 1 cup flour, parmesan cheese, yeast, sugar, pepper and salt. Gradually add water to flour mixture. Beat 2 minutes at medium speed with electric mixer.
- **2** Add 1 egg and 1 cup flour; beat 2 minutes at high speed. Stir in enough remaining flour to make a soft dough.
- **3** knead on lightly floured surface until smooth and elastic, about 8-10 minutes. Add more flour to kneading surface as needed.
- **4** cover and let rest about 10 minutes.
- **5** Divide dough into 3 equal pieces; roll each to a 30-inch rope. Braid ropes. Tie knot in center of braid; wrap ends around knot in opposite directions. Tuck ends under to make a round loaf.
- **6** Place on greased baking sheet, cover and let rise in a warm, draft-free place for about 30-45 minutes (until dough doubles in size).
- **7** Brush loaf with egg white and sprinkle with additional pepper.
- **8** Bake at 375 for approximately 25 minutes. (may need to cover top with foil at about 17 minutes to keep from excessive browning)