

Italian Bread



- 1 package Yumee Yumee Breads mix
- 1 package yeast – included in Yumee Yumee Breads mix
- 3 tablespoons granulated sugar
- 1 1/2 tablespoons dried parsley
- 1 1/2 teaspoons garlic powder
- 1 1/2 cups shredded Mozzarella cheese
- 1/3 cup grated Parmesan cheese
- 2 eggs, beaten
- 1 1/2 cups milk or rice milk
- 4 tablespoons butter or 1/4 cup extra light olive oil

In a large mixing bowl, combine Yumee Yumee Breads mix, yeast, sugar, parsley, and garlic powder. Mix well. Add cheeses to dry mixture, and coat thoroughly.

In a small saucepan, combine eggs, milk, and butter. Heat to 125 degrees, check temperature with a kitchen thermometer, and remove from heat immediately. Pour wet ingredients into dry mixture. With a mixer, mix until just moistened, scrape down sides of bowl. Beat dough on medium speed for 3 minutes.

Spoon batter into a greased 9 x 5 inch non-stick loaf pan. Smooth top of batter gently with a silicone spatula. Cover with a greased sheet of plastic wrap and allow batter to rise until level with top of pan. Use the [Quick Rise Method](#).

Bake at 375 degrees for 35 to 40 minutes, or until bread sounds hollow when tapped. Cool on a wire rack for 3 minutes. Remove bread from pan. Lay bread on its side for 15 minutes. Flip to opposite side of loaf to continue cooling.

Cook's Note: *Electric mixer required.* Evenly divide batter between two 7 x 3 1/2 inch loaf pans. Bake for 30 to 35 minutes.

Yumee Yumee