

CHEESE-ONION BREAD IN THE ZOJIRUSHI

Ingredients (for 2-lb. breadmaker):

1-1/4 cups water; 4-1/4 cups bread flour; 2 Tbsp. sugar; 2 tsp. salt; 2-1/2 Tbsp. butter; 2 tsp. active dry yeast; when beeps sound, add 1-1/4 cups shredded cheddar cheese; 1/3 cup chopped red onion

1. Measure ingredients precisely and add them to the baking pan in the following order. Make sure the kneading blades are properly attached before adding the ingredients.

- a. Water
- b. Dry ingredients
- c. Yeast

2. Insert the Baking Pan into the unit, close the lid and plug the cord into the outlet.

3. Select the BASIC (or REGULAR) course, and press START.

4. When add beeps sound, open the lid, add the cheese and onion, and close the lid.

5. When baking completes, press and hold the START/RESET key. Take out the baking pan using oven mitts and gently shake the loaf out. Let bread cool and serve.

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