



N50 MIXER RECIPES

ROASTED ONION AND CHEDDAR PULL-APART BREAD

Roasted Onion

- 1 large onion
- 2 tablespoons olive oil

Dough

- 1 3/4 cups whole milk
- 1/2 cup water
- 3 tablespoons butter
- 6 cups bread (high-gluten) flour
- 2 tablespoons sugar
- 1 tablespoon kosher salt
- 2 tablespoons active dry yeast
- 2 1/2-3 cups cheddar cheese, shredded (sharpness to taste)
- 2 tablespoons butter, melted (for brushing dough)

Roasted onion

Set oven to 375°F. Peel onion, wash, and cut one end off. Place onion, flat side down (in a dish deep enough to hold onion) in 1 tablespoon of the oil. Pour the other tablespoon of oil over the onion. Cover and place in oven for about an hour (or until the onion is limp, translucent on the sides, and slightly caramelized on the bottom). Let sit covered until cooled. When cooled place in food processor and finely mince it, oil and all. (Will turn into onion puree.)

The dough

Set oven to 375°F

Combine milk, butter (non-melted butter), and water in a microwave proof container. Heat until butter is almost melted, and liquid is very warm (about 120-130°F). Do not boil. Stir until all are incorporated.

In the bowl of the mixer place 6 cups flour, sugar, yeast, and salt. Using the dough hook, turn to speed 1 and mix for about 20 seconds, or until all ingredients are mixed.

On speed 1, add liquid, cheese, and onion. Onion and cheese should be completely mixed into the dough. Dough should cling to hook, leaving the sides of bowl clean. Total mixing time 3-5 minutes. If more liquid is needed, add a tablespoon of warm water. The dough should be somewhat sticky, not dry.

Place dough in a greased bowl and put it in warm area to rise for 40 minutes, or until the dough had doubled. Punch dough down.

Dough can either be shaped into traditional loaves or rolls, or divided it into 24 equal-sized balls and placed into a greased bundt cake pan. For pull apart bread, brush every layer with melted butter. For rolls, brush with butter after they are shaped and placed on baking sheet. For loaves brush top with melted butter. (This dough will really rise, do not overfill pans. The bundt cake pan should be filled only 1/2 - 3/4 full. Loaf pans the same.) Place pan(s) in a warm draft-free area. Allow to rise for 40 minutes. Again doubled in bulk.

Bake at 375°F for about 45 minutes. Let sit for 2 minutes in pan, remove and allow to cool on wire rack. Enjoy with garlic roasted butter.

Also good with a little dill thrown into the dough.