

Rosemary Thyme Cheese Bubble Loaf

Adapted from [Cooking Class: Breads](#)

1 package yeast (we used 2 1/3 oz, cake yeast, next time I'll use dry)

1 teaspoon sugar

1 cup warm (105° to 115°F)

Dissolve yeast, sugar and warm water in a small bowl. If cake yeast is cold from refrigerator, you'll need warmer water so that resulting temperature is 105° to 115°F. Let stand until mixture is bubbly (about 5 minutes).

3 cups all purpose flour (we used King Arthur's unbleached)

1 teaspoon salt

2 tablespoons vegetable oil

Combine flour and salt in a mixer fitted with dough hooks or in a food processor. Mix in yeast mixture and oil, until sticky dough ball forms. If too wet add 1 or 2 tablespoons water. If too dry add 1 or 2 tablespoons flour. Grease a large bowl. Turn dough in bowl so that top and sides are greased. Cover with a towel and let rise in a warm place for about 1 hour until doubled in bulk.

1 cup reduced fat shredded cheese (we used Trader Joe's lite Monterey Jack, Cheddar, Mozzarella).

Punch down dough. Turn it out onto lightly floured board. Knead cheese into dough until evenly distributed. Cover with a towel. Let dough rest for 10 minutes.

4 tablespoons butter, melted

2 or 3 teaspoons minced fresh rosemary leaves (from about 3 medium size sprigs)

3/4 teaspoon ground dried thyme

With a lightly floured rolling pin, roll out dough into 1" thick rectangle or square (or as close as you can get to that shape). With a pizza cutter, cut dough into 1" cubes (about 45 cubes). Roll each cube into a ball and coat each with a mixture of melted butter, rosemary and thyme, and then place the balls into a well-oiled 8 inch (1½ quart) casserole dish. There should be enough balls to make 2 layers. You can coat the dough balls either by (1) combining melted butter rosemary and thyme in a small bowl, and dipping or rolling each ball in the bowl; or, (2) place balls in casserole dish, and generously brush each layer of dough balls with melted butter that has been mixed with thyme, and sprinkle with minced rosemary.

Cover casserole dish with a towel and let rise in a warm place about 45 minutes or until doubled in bulk. Preheat oven to 375°F. Bake 35 - 45 minutes or until top is golden and bubble loaf sounds hollow when tapped. Immediately remove from casserole dish; cool on wire rack for 30 minute and serve warm.