

Best of Show and 1st place in Youth Yeast Bread by Jenna Schoeppner

Dutch Oven Jalapeno Cheddar Pecan Bread

- *Prep Time: 1 hour*
- *Cook Time: 22 minutes*
- *Total Time: 4 hours*
- *Yield: 8-10 Ingredients*



TO A MEDIUM MIXING BOWL

3 1/2 cups bread flour

1 1/2 tsp kosher salt

2 cups shredded cheddar cheese, divided

1 large jalapeno diced

1/2 cup chopped pecans

TO A LARGE MIXING BOWL

2 cups warm water

2 1/4 tsp instant yeast (1 standard .25oz packet)

SET ASIDE FOR TOPPING

1/3 – 1/2 cup shredded cheddar

10 round slices jalapeno (or more, to taste)

Instructions:

To a medium mixing bowl, add bread flour, salt, 2 cups cheddar cheese, and diced jalapenos. Stir and set aside. To a large mixing bowl, add the warm water and yeast. Water should be warm, but not hot. Add flour mixture to the yeast and water, using a rubber spatula to stir it all together until no flour streaks remain. Use a spatula to fold the dough from the outside of the bowl towards the center, turning the bowl a little each time, until you've folded the dough in on itself 8-10 times.

Cover with a towel and let rise in a warm place for 1 hour. After 1 hour, use the rubber spatula to fold the dough in on itself again, 8-10 times. Cover with a towel and let rise in a warm place for 1 more hour. Halfway through this second rise, add your Dutch oven, with the lid on, to your oven and preheat it to 450°F. Let it preheat for a full 30 minutes. Set out a piece of parchment paper large enough to go inside your dutch oven with a bit of overhang. Lightly dust a counter with flour, and flour your hands. Turn out the dough onto the floured surface. Flip the dough over and brush off any excess flour. Fold the corners of the dough in towards the center, about 6-8 times, until a rough ball is formed. Flip the dough over onto the piece of parchment paper.

Use a sharp knife to carefully score the dough. Give the dough a quick spray with some cooking spray, then sprinkle 1/3-1/2 cup of cheese and add sliced jalapenos. Use oven mitts to remove the hot dutch oven from your oven and remove the lid. Carefully use the parchment paper to transfer the dough to the dutch oven. Put the lid on, and return to the oven. Bake for 30 minutes with the lid on, then remove the lid and continue baking another 20 minutes. After you've removed the dutch oven from the oven, tilt it slightly and use the parchment to softly pull the parts of the parchment paper striking out. It will come out easily. Remove parchment paper and let bread cool on a wire rack for 1-2 hours before slicing. Texture is best when bread is completely cooled before slicing.

Then enjoy it warm with some butter!