

Recipe Courtesy of PURDUE EXTENSION, 4-H



Facts

- 4-H is available in all 92 Indiana counties.
- 51% of 4-H youth participants live in towns, cities and suburbs with population over 10,000
- 5,319 youth are enrolled in 4-H Foods project



INDIANA
STATE FAIR





INGREDIENTS

Dough

- 3 cups Unbleached Bread Flour
- 2 teaspoons instant yeast
- 1 ¼ teaspoons (8g) salt
- 1 large egg
- ½ cup milk, lukewarm
- ⅓ cup water, lukewarm

Filling

- ¾ cup shredded Italian-blend cheese
- ½ cup oil-packed sun-dried tomatoes
- 3 to 6 garlic cloves, peeled and minced
- ⅓ cup chopped fresh basil, green or purple
- 3 tablespoons olive oil.

INSTRUCTIONS

1. Combine all of the dough ingredients in a bowl, and mix and knead. The dough should stick a bit to the bottom of the bowl if you're using a stand mixer.
2. Place the dough in a lightly greased bowl, cover, and let it rise until it's doubled in size, about 45 to 60 minutes.
3. While dough rises, drain tomatoes and pat dry, then cut them into smaller bits.
4. Place the dough on a lightly floured surface and pat it into a 22" x 8 1/2" rectangle, deflating it slightly. Spread with the cheese, tomatoes, garlic, and basil.
5. Starting with one long edge, roll the dough into a log the long way. Pinch the edges to seal. Place the log seam-side down on a lightly greased or parchment-lined baking sheet.
6. Using kitchen shears, start ½ inch from one end and cut the log lengthwise down the center about 1 inch deep, to within ½ inch of the other end.
7. Keeping the cut side up, form an "S" shape. Tuck both ends under the center of the "S" to form a "figure 8". pinch the ends together to seal. When shaping the loaf, tuck any larger pieces of tomato or basil down into the dough (to avoid char).
8. Cover and let rise in a warm place until doubled, 45 to 60 minutes.
9. While the loaf is rising, preheat the oven to 350°F.
10. Uncover the bread, and bake it for 35 to 40 minutes, tenting it with foil after 20 to 25 minutes.
11. Remove the bread from the oven, and transfer it to a rack to cool. Enjoy warm or at room temperature.

Recipe provided by Michael L. Batt, Jr., Hancock County, Indiana; 2022 4-H Baked Foods Sweepstakes