ASIAGO CHEESE BREAD

BY: SIMPLY CREATIVE CHEF ROB SCOTT

2 cups flour 1 tbsp. baking powder ¾ tsp. kosher salt 1 tsp sugar 1 stick cold unsalted butter diced ¾ cup half & half ½ cup asiago cheese 1 egg, mixed with 1 tbsp. water

* Preheat oven to 375°F
* Combine flour, baking powder, salt and sugar in bowl
* Add butter to the flour mixture and mix with hands until butter is crumbly
* Add half and half and mix in until just combined
* Dump dough on a well-floured board and knead lightly into ¾ inch thick round sheet
* Place on prepared cookie sheet
* Brush with egg wash and top with asiago cheese
* Bake approx. 30 minutes and serve warm.

Makes 1 loaf