



Dill Pickle Bread

INGREDIENTS

3 cups unbleached bread flour
2 (¼-oz.) pkgs. active dry yeast
1 tsp coarsely ground Hy-Vee sea salt
1 tsp Hy-Vee granulated sugar
1 ¼ cups drained and chopped Hy-Vee kosher baby dill pickles, divided
¾ cup Hy-Vee shredded sharp Cheddar cheese, divided
3 tbsp chopped fresh dill, divided
1 ¼ cups water
¼ cup Hy-Vee kosher baby dill pickle juice
Hy-Vee salted butter, softened; for serving

PREPARATION

- 1** Whisk together bread flour, yeast, salt and sugar in a large bowl. Stir in 1 cup chopped pickles, ½ cup cheese and 2 Tbsp. dill.
- 2** Microwave water and pickle juice in small microwave-safe bowl on HIGH for 45 to 65 seconds or until warm (120 to 130°). Stir into flour mixture until dough forms. Place dough in a medium bowl. Cover; let rise in warm place for 2 to 3 hours or until doubled in size.
- 3** Preheat oven to 425°. Place a 5-qt. Dutch oven in the oven; preheat for 10 minutes. Meanwhile, cut a 16-in.-square piece of parchment paper; lightly sprinkle with flour. Turn bowl over onto parchment paper and let dough fall out.
- 4** Remove Dutch oven from oven. Carefully place dough on parchment paper into the hot Dutch oven. Sprinkle with remaining 1 Tbsp. dill, ¼ cup chopped pickles and ¼ cup cheese.
- 5** Cover and bake for 25 minutes. Uncover and bake for 35 to 40 minutes more or until crisp and deep golden brown.
- 6** Remove bread from Dutch oven by lifting edges of parchment paper. Cool bread on a wire rack. Serve with butter, if desired.

NUTRITION FACTS

Calories: 180
Total Fat: 3g
Saturated Fat: 1.5g
Trans Fat: 0g
Cholesterol: 10mg

Sodium: 470mg
Carbohydrates: 28g
Fiber: 2g
Sugar: 1g
Protein: 7g