

# Herb Cheese & Bacon Pull-Apart Bread

*adapted from Caf  Lynnylu*

## **for the dough:**

1 C warm milk  
1 tsp sugar  
2 tsp quick rise yeast  
2 3/4- 3 C flour  
1 tsp salt  
2 Tbs butter  
2 garlic cloves, minced

## **for the filling:**

1/2 lb bacon (about 7 slices), cooked and crumbled  
3 Tbs melted butter  
1 tsp dried thyme  
1 tsp dried oregano  
1 tsp ground cumin  
red pepper flakes to taste  
1 C medium cheddar, shredded

Place dough ingredient, into bread machine pan, according to manufacturers directions. Run the dough cycle.

Once dough cycle is complete, remove from bread machine and roll out onto a floured surface; roll out to a 12x12-inch square. Brush with half the melted butter and sprinkle with thyme, oregano, cumin, red pepper flakes, cheese and crumbled bacon. Using your rolling pin, gently press toppings into the dough.

Using a pizza cutter, cut dough into 6 long strips. Stack strips one on top of the other, placing outer edge in center, to make it neater. Using a long sharp knife, cut straight down through the stack, creating 6 square stacks.

Grease and flour a 9x5 inch loaf pan. Layer stacks, cut side down into the pan. Brush with remaining butter, cover loosely and let rise 1 hr, in a draft free area. Bake in a preheated 350 degree oven, for 25-40 minutes, until golden brown and done.