

*Hasselback Garlic Cheesy Bread*

<http://goodiy.blogspot.com/2014/01/hasselback-garlic-cheesy-bread-recipe.html>

*You will need:*

*warm water;*

*honey;*

*dry yeast;*

*bread flour;*

*salt;*

*olive oil;*

*plastic wrap;*

*whatever type of cheese you prefer;*

*half of cup of garlic butter;*

*You start by making the dough of this soon-to-be delicious bread.*

*Take one envelope of dry yeast and mix it in a bowl with a tablespoon of honey and a cup of warm water. Add three cups of bread flour and a teaspoon of salt, and continue the mixing process until your dough does no longer stick to the bowl. Pour a little bit of the olive oil on the edges of the bowl where your mixture is. Leave it to rise for an hour in a towel covered bowl. After this, remove the dough from the bowl. Cut into two same-size parts and shape into a pair of baguettes. Don't be afraid to twist the dough as it will look interesting after you're done; it's useful for the other ingredients as well.*

*Now, while you leave the dough covered with a plastic wrap in a warm place, preheat your oven to 400° Fahrenheit. When half an hour has passed, take off the wrap and put in the oven for 20 minutes or so at 350°.*

*Meanwhile, slice the cheese into slices (they should be very thin!) and slowly melt half a cup of garlic butter. With the help of a kitchen brush, cover the entire bread (remove from oven to work with it better) with butter. Put to bake for another 10 minutes or until the bread reaches a tasty golden brown aspect.*

*Let it cool for 15 minutes and then make slices with a knife through the bread. Make sure you don't cut all the way to the bottom. Use these spaces to put in the cheese and some more garlic butter.*

*Place in the oven a bit for the cheese to melt. They're ready to serve. Delicious!*