
Cheese Brioche

Believe it or not, the bread machine version of cheese brioche is better than any I have ever made by hand. This recipe is adapted from a brioche in Bernard Clayton's 1977 Breads of France, which required four kneadings and ten hours of rising. Cheese brioche is super rich, very light, and just cheesy enough. There is no need to spread with butter; it's in the bread. Serve with an omelet, a salad, or just a bunch of grapes.

SMALL LOAF (1 POUND)	INGREDIENTS	LARGE LOAF (1½ POUNDS)
1½ teaspoons	active dry yeast	2¼ teaspoons
1¾ cups	bread flour	2⅔ cups
1½ teaspoons	sugar	2¼ teaspoons
1 teaspoon	salt	1½ teaspoons
6 tablespoons	unsalted butter	8 tablespoons
2	eggs	3
½ cup	water	¾ cup
⅓ cup	finely diced Swiss cheese	½ cup

1. Add all ingredients except the Swiss cheese in the order suggested by your bread machine manual and process on the basic bread cycle according to the manufacturer's directions.
2. At the beeper (or at the end of the first kneading in the Panasonic or National), add the Swiss cheese.