

# Jalapeño Cheddar Bread



## INGREDIENTS

	Usage Levels (%)
<b>Chef Dough</b>	<b>(69.87)</b>
Flour, bread	35.91
Water, 30°C (85°F)	26.68
Flour, whole wheat	3.96
<b>Whey protein concentrate, 34% protein (WPC 34)</b>	<b>2.22</b>
Salt	0.92
Yeast, cake	0.18
<b>Bread Dough</b>	<b>(30.13)</b>
<b>Cheddar cheese, grated</b>	<b>15.25</b>
Jalapeño peppers, canned, drained and chopped	7.62
Flour, bread	6.86
Yeast, cake	0.40
<b>Total</b>	<b>100.00</b>

## NUTRITIONAL CONTENT

Per 100g	
<b>Calories</b>	500kcal
<b>Total Fat</b>	32g
Saturated Fat	9g
Trans Fat	9g
Cholesterol	15mg
<b>Total Carbohydrates</b>	44g
Dietary Fiber	2g
Sugars	4g
<b>Protein</b>	9g
Calcium	78mg
Magnesium	18mg
Phosphorus	83mg
Potassium	105mg
Sodium	30mg
Iron	1mg
Vitamin A	132IU
Vitamin C	0mg

## PREPARATION

1. Place dry ingredients of the Chef Dough in a mixer bowl.
2. Add water and mix for 7-8 minutes, or until a uniform dough is produced. (The resulting dough will be sticky, but not dripping wet.)
3. Set the Chef Dough aside while weighing the other ingredients.
4. Add all remaining ingredients to the Chef Dough (all ingredients referred to under Bread Dough) and mix for 2-3 minutes. Do not over mix at this stage or cheese pieces will smear.
5. Cover and set aside dough for 1 hour.
6. Divide dough into pieces that weigh about 510 g (18 oz) each and shape into loaves.
7. Bake at 193°C (380°F) for 35 minutes, or until golden brown.

Rely on the dynamic lineup of U.S. dairy to meet consumer demands for global product development. The U.S. Dairy Export Council (USDEC) offers resources on [ThinkUSAdairy.org](http://ThinkUSAdairy.org) including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and prototype assistance to help develop and launch your next successful product. [@ThinkUSAdairy](https://twitter.com/ThinkUSAdairy)

This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. Developed at the Wisconsin Center for Dairy Research, University of Wisconsin-Madison. ©2014 U.S. Dairy Export Council.