

Pizza Bread



- 1 package Yumee Yumee Breads mix
- 1 package yeast – included in Yumee Yumee Breads mix
- 3 tablespoons granulated sugar
- 1 1/2 teaspoons Italian seasoning
- 1 1/2 teaspoons dried oregano
- 1/2 teaspoon garlic powder
- 1/4 teaspoon onion powder
- 1/2 cup bacon bits
- 2/3 cup seeded and chopped Roma tomatoes
- 1 cup shredded Mozzarella cheese
- 1/2 cup grated Parmesan cheese
- 2 eggs, beaten
- 1 1/2 cups milk or rice milk
- 4 tablespoons butter or 1/4 cup extra light olive oil

In a large mixing bowl, combine Yumee Yumee Breads mix, yeast, sugar, Italian seasoning, oregano, garlic powder, onion powder, and bacon bits. Mix well. Add tomatoes to dry mixture, and coat thoroughly. Add cheeses to dry mixture, and coat thoroughly.

In a small saucepan, combine eggs, milk, and butter. Heat to 125 degrees, check temperature with a kitchen thermometer, and remove from heat immediately. Pour wet ingredients into dry mixture. With a mixer, mix until just moistened, scrape down sides of bowl. Beat dough on medium speed for 3 minutes.

Spoon batter into a greased 9 x 5 inch non-stick loaf pan. Smooth top of batter gently with a silicone spatula. Cover with a greased sheet of plastic wrap and allow batter to rise in a warm place until level with top of pan. Use the [Quick Rise Method](#).

Bake at 375 degrees for 35 to 40 minutes, or until bread sounds hollow when tapped. Cool on a wire rack for 3 minutes. Remove from pan. Lay bread on its side for 15 minutes. Flip to opposite side of loaf to continue cooling.

Cook's Note: *Electric mixer required.* To make dinner rolls, spoon batter into greased muffin cups and smooth tops. Bake for 20 minutes. For two loaves, evenly divide batter between two 7 x 3 1/2 inch loaf pans. Bake for 30 to 35 minutes.

