

Southwest Bread



- 1 package Yumee Yumee Breads mix
- 1 package yeast – included in Yumee Yumee Breads mix
- 3 tablespoons granulated sugar
- 1 1/2 teaspoons dried cilantro
- 3/4 teaspoon garlic powder
- 3/4 teaspoon chili powder
- 1/2 teaspoon ground cumin
- 2/3 cup seeded and chopped Roma tomatoes
- 1/3 cup sliced green onions
- 1 cup shredded Colby-Jack cheese
- 1/2 cup shredded Cheddar 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, cilantro, garlic powder, chili powder, and cumin. Mix well. Add tomatoes and green onions to dry mixture. Toss 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 bread gently with a spatula. Cover with a greased sheet of plastic wrap and allow batter to rise until level with top of pan. Use the [Quick Rise Method](#).

Bake at 375 degrees for 35 minutes, or until bread sounds hollow when tapped. Cool on a wire rack for 3 minutes. Remove bread 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.* This recipe can be made as dinner rolls. Spoon batter into greased muffin cups and smooth tops. Bake for 20 minutes. Or, evenly divide batter between two 7 x 3 1/2 inch loaf pans. Bake for 30 to 35 minutes. For a spicy version, add 1/3 cup fresh peppers such as, Poblanos, Jalapenos, or Sweet Bell Peppers to dry mixture. Replace chili powder with Ancho or Chipotle chili powder in an equal amount.

Yumee Yumee