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[Cheddar Jalapeño Bread Recipe 2025](#)

You can create Cheesy Cheddar Jalapeño Bread using three methods: by hand, in a bread machine, or in a Dutch oven. This bread offers a spicy, flavorful, and delicious taste experience. Enjoy it as a toasting bread, for snacking, or in various other culinary creations.



Cheddar Jalapeño Bread

Duration: (Cheddar Jalapeño Bread)

1. Preparation Time: 1 hour 40 minutes
2. Cooking Time: 35 minutes
3. Resting Time: 30 minutes
4. Total Time: 2 hours 45 minutes
5. Servings: 12 slices
6. Calories per Serving: 199 kcal

Ingredients; (Cheddar Jalapeño Bread)

- 1¼ cups water, approximately 115°F
- 2 tablespoons olive oil

- 1½ teaspoons salt
- 2 tablespoons better cheddar powder (optional but encouraged)
- 3 cups bread flour
- 2 teaspoons active dry or instant yeast
- 1½ cups cheddar cheese, plus more for topping
- 4 jalapeños, chopped
- 1 jalapeño, sliced into rounds

Instructions (Cheddar Jalapeño Bread)

Air Fryer Method

- Prepare the dough following the instructions for either the bread machine or by hand method.
- Preheat your air fryer to 380°F (193°C). Place the dough into a loaf pan or on parchment paper, then sprinkle with additional cheese and jalapeño slices on top.
- Air fry for 20 minutes until the internal temperature reaches 200°F (93°C). Alternatively, check for doneness by tapping the top; if it sounds hollow, the bread is cooked through.
- Allow the bread to cool for 30 minutes before slicing and serving.

Baking In A Bread Machine

1. Place all ingredients except the jalapeños into the bread pan in the specified order (or following the instructions recommended by your brand if not using Cuisinart). Choose the basic white bread setting and a 1.5 lb loaf size. Select your desired crust color and initiate the baking process.
2. Monitor the dough closely during the first 15 minutes of kneading. If it seems too moist, gradually add more flour, 1 tablespoon at a time. If it appears dry and crumbly, add more warm water, 1 tablespoon at a time, until a smooth and sticky dough ball forms.
3. When the mix-in chime sounds, incorporate the 4 chopped jalapeños.
4. Upon completion of the final rise, lightly brush the top with milk, then garnish with the jalapeño slices and an additional ¼ cup of cheddar cheese.
5. Once the bread is finished baking, remove it from the pan and allow it to cool for 30 minutes before slicing.

Bread Machine Dough Cycle

- Place all ingredients, excluding the jalapeños, into the bread pan following the order

specified (or according to your appliance's guidelines if not using a Cuisinart). Opt for the dough setting and adjust the loaf size to 1.5 lb. Initiate the cycle. Monitor the dough during the initial 15 minutes of kneading. If it seems overly moist, gradually incorporate more flour, one tablespoon at a time.

- Conversely, if it appears too dry and crumbly, introduce additional warm water, one tablespoon at a time, until achieving a smooth and adhesive dough ball consistency. Upon hearing the mix-in signal, incorporate the 4 diced jalapeños.
- Upon completion of the cycle, extract the dough and shape it into a ball. Transfer it onto a baking sheet, create 2-3 incisions on the surface, and cover it with a thick towel. Place it in a warm spot for a 40-minute rise.
- Apply a thin layer of milk onto the dough's surface, sprinkle with extra cheddar cheese, and arrange the jalapeño slices. Bake for 35 minutes at 350°F. Allow it to cool for 30 minutes before slicing.

By Hand Method

1. Using a stand mixer, blend together bread flour, salt, cheese, cheddar seasoning, and yeast. Incorporate the olive oil and mix on low using the dough hook until a smooth ball forms. Expect the dough to be sticky. Introduce the chopped jalapeños. Increase the speed to medium and knead for 5 minutes.
2. Retrieve the dough from the mixer and transfer it into a lightly oiled bowl. Cover it with a heavy cloth and position it in a warm area to rise for 1 hour.
3. Afterward, knead the dough a few more times, then shape it into a smooth circle or rectangle. Cover it and allow it to rest for 30 minutes while preheating the oven to 350°F.
4. Apply a light coating of milk onto the dough's surface, sprinkle it with extra cheddar cheese, and place the jalapeño slices. Bake for 35 minutes at 350°F. Let it cool for 30 minutes before slicing.

Dutch Oven Method

- Follow the instructions for either hand-kneading the dough or utilizing the bread machine. Once the dough has completed its final rise, prepare a piece of parchment paper large enough to fit into your Dutch oven by spraying it with oil and dusting it with flour.
- Transfer the dough onto the parchment paper, reshape it into a ball, cover it with a towel, and allow it to rest for 30 minutes. Meanwhile, preheat the oven to 450°F with the Dutch oven inside.
- After the 30-minute rest period, carefully place the dough, still on the parchment paper,

into the hot Dutch oven. Score an X on the top and sprinkle with additional cheddar cheese and jalapeño slices. Cover and bake for 30 minutes.

- Remove the lid and bake for an additional 20 minutes.
- Using the parchment paper, lift the bread out of the Dutch oven and let it cool for 30 minutes before slicing.

Nutrition (Cheddar Jalapeño Bread)

Serving Size: 2 oz | Calories: 199 kcal | Carbohydrates: 24 g | Protein: 8 g | Fat: 8 g | Saturated Fat: 3 g | Polyunsaturated Fat: 1 g | Monounsaturated Fat: 3 g | Cholesterol: 14 mg | Sodium: 386 mg | Potassium: 73 mg | Fiber: 1 g | Sugar: 0.3 g | Vitamin A: 192 IU | Vitamin C: 6 mg | Calcium: 107 mg | Iron: 0.4 mg

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