

Cheese Zombies Recipe

Active Dry Yeast	2.75 Tbsp
Water, Warm (110° F)	¾ Cup
All Purpose or Bread Flour	6.5 Cups
Non Instant, Nonfat Dry Milk	1/3 Cup
or	
Instant Nonfat Dry Milk	¾ Cup
Granulated Sugar	7 Tbsp
Vegetable Oil	7 Tbsp
Water (68° F)	1.25 Cups
Cheese American Block Sliced	1.25 Lbs
Butter or Margarine Melted (Optional)	½ Tbsp

Directions

For best results, have all ingredients and utensils at room temperature.

1. Dissolve dry yeast in warm water. Let stand for 4-5 minutes
2. Place all ingredients (flour, dry milk, sugar and salt) in mixing bowl. Using a dough hook blend on low speed approximately 2 minutes.
3. Add oil and blend on low speed approximately 2 minutes.
4. Add water mix on low speed for 1 minute.
5. Add dissolved yeast and mix on low speed for 2 minutes
6. Knead dough on medium speed for 8 minutes or until dough is smooth and elastic
7. Divide dough into two equal pieces and place in warm area (about 90° F) for 45 to 60 minutes.
8. Use a lightly oiled half sheet pan (17 ¾" x 12 7/8" x 1") and evenly stretch one of the dough balls on sheet pan. Put sliced cheese evenly on top of first layer of dough. Take second dough ball and stretch evenly on the top.
9. Place in a warm area (about 90° F) until double in size, 30-50 minutes.
10. Bake until lightly browned: Conventional oven 400° F for 18-20 minutes, Convection oven 350° F for 12-14 minutes.
11. Optional: Brush lightly with melted butter or margarine while warm.