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Bread Soup Bowls

- 2/3 Cup milk
- 1 Egg
- 3 Tablespoons margarine or butter, cut up
- 3 Cups bread flour
- 1 Tablespoon sugar
- 3/4 Teaspoon salt
- 1 Teaspoon active dry yeast or bread machine yeast
- 1/2 Cup shredded cheese, such as cheddar, Swiss, or Monterey Jack

1. Add the first 7 ingredients to a 1-1/2- or 2-pound bread machine according to the manufacturer's directions. Select the dough cycle. When cycle is complete, remove dough from machine. Punch down. Cover and let rest for 10 minutes.
2. Meanwhile, generously grease the outside of four 10-ounce custard cups or individual casseroles. Place, upside-down, on a greased large baking sheet(s) leaving 3 to 4 inches between cups.
3. Divide dough into 4 portions. On a lightly floured surface, roll each portion into a 12x6-inch rectangle. Sprinkle about 2 tablespoons cheese onto half of each rectangle to within 1/2 inch of the edges. Moisten edges; fold each rectangle in half to form a 6-inch square. Seal edges.
4. Drape the dough squares over the greased cups, pressing lightly. Do not let rise. Bake in 350 degree F oven for 20 to 25 minutes or until golden brown. If necessary, loosely cover with foil last 10 minutes to prevent over browning. Remove the bread bowls from cups; cool on wire racks.
Makes 4 servings.

Servings: Makes 4 servings

