

I Loaf You! Frojalda Turkish Cheese Bread

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Frojalda Turkish Cheese Bread

Recipe adapted from

[Now For Something Sweet by the Monday Morning Cooking Club by Harper Collins](#). Originally from Jewish Soul Food: From Minsk to Marrakesh, More Than 100 Unforgettable Dishes Updated for Today's Kitchen by Janna Gur.

Preparation time: 10 minutes plus 2 hours resting time

Cooking time: 30 minutes

Serves around 12 or just me

- 500g (3½ cups/1 lb 2 oz) plain (all-purpose) flour
- 2 teaspoons active dried yeast
- 2 tablespoons chilli flakes
- 2 teaspoons garlic powder
- 500ml (2 cups/17 fl oz) warm water
- 300g (10½ oz) feta cheese, crumbled
- 150g (5⅓ oz) unsalted butter, melted
- 120g (4¼ oz) cheddar cheese, grated

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Step 1 - You will need an extra large rectangular (preferably non-stick) roasting pan or deep tray around 40 x 30 cm or 16 x 12 inches. Combine the flour, yeast, chilli flakes, garlic powder and water in a large bowl and knead with your hands or using the dough hook in an electric mixer until a very soft (almost runny) dough is formed, about 5 minutes. Add the feta cheese and mix through the dough.

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Step 2 - Pour half the melted butter into the roasting pan, add the dough into the pan and then flatten with your fingertips (if it springs back too much let it rest for 5 minutes) until it reaches the sides of the tray. Brush with the remaining butter, making sure the dough is covered with butter on all sides.

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Step 3 - Cover with another roasting pan or deep tray, facing down (so the dough has room to rise), then cover with a towel and leave for 2 hours or until doubled in volume. Preheat the oven to 200°C (400°F/Gas 6). Sprinkle the grated cheddar cheese over the dough and bake for 25-30 minutes or until golden and crisp on the top and bottom. Allow to cool slightly then remove from the pan onto a board and cut into large squares to serve.

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Note: this bread is best eaten warm. Store leftovers in the fridge for up to 3 days and reheat for 15 minutes at 180°C (350°F), or until sizzling.

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