



Ham & Cheese Loaf



Ingredients:

- 1 lb. refrigerator dough (I used the Pillsbury french loaf)
- 1 pkg. (9 oz.) Deli Fresh Shaved Smoked Ham (you can use any kind of meat you like)
- 1 cup Shredded Cheddar Cheese
- Tiny bit of mayo for spreading on bread
- 1 egg, beaten
- 1 Tbsp. Grated Parmesan Cheese

Directions:

Preheat oven to 350°F. Flatten dough on lightly floured surface with hands. Roll into 12x8-inch rectangle with rolling pin. (If dough is difficult to roll, cover with plastic wrap and let stand at room temperature for 30 min. before rolling out.) Spread a little bit of mayo on bread dough. Top with ham to within 1/2 inch of edges. Top with shredded cheese.

Moisten edges of dough with water. Starting at one of the long sides, fold one-third of dough over filling; repeat with other long side. Pinch seams together to seal. Place, seam-side down, on lightly greased baking sheet. Cut three diagonal slits in top of dough with kitchen shears. Brush with egg; sprinkle with Parmesan cheese.

Bake 35 to 40 min. or until golden brown. Cool 10 min. before slicing.

I would check at about 25-30 minutes, as the egg wash will make your bread get golden brown rather quickly (trust me :)

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