**TOMATO PARMESAN BREAD**

Delicious, We had company for dinner and we ate the whole loaf. Will defintely be making this again soon, Thanks for posting the recipe.



[**ASK**](http://www.geniuskitchen.com/recipe/rosemary-tomato-parmesan-bread-54084#activity-feed)

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**INGREDIENTSNutrition**

* **1⁄2cup [water](http://www.geniuskitchen.com/about/water-459)**
* **1⁄4cup [milk](http://www.geniuskitchen.com/about/milk-360)**
* **2tablespoons**[**olive oil**](http://www.geniuskitchen.com/about/olive-oil-495)
* **1teaspoon [sugar](http://www.geniuskitchen.com/about/sugar-139)**
* **1teaspoon [salt](http://www.geniuskitchen.com/about/salt-359)**
* **1tablespoon [fresh rosemary](http://www.geniuskitchen.com/about/rosemary-340), snipped into small pieces**
* **1⁄3cup [parmesan cheese](http://www.geniuskitchen.com/about/parmesan-cheese-467), grated**
* **2cups**[**bread flour**](http://www.geniuskitchen.com/about/flour-64)
* **2teaspoons yeast**
* **1⁄4cup chopped [sun-dried tomato](http://www.geniuskitchen.com/about/tomato-151)**

**DIRECTIONS**

1. Add all ingredients except tomatoes to bread machine in the order listed, making a little indention in the flour for the yeast.
2. Turn on machine (use white bread setting).
3. If tomatoes are packed in oil, first blot them dry with a paper towel.
4. Cut or snip tomatoes into small pieces-- but do not add them until after the first knead.
5. If your machine has a fruit& nuts setting, add them when that beeper goes off.