

Homemade Bread

Y = 2 loaves

INGREDIENTS:

- 1 Tbsp active dry yeast
- 3 Tbsp sugar
- 1 Tbsp salt
- 2 Tbsp olive oil
- 2¼ cups warm water
- 6¼ cups all-purpose flour
- 1 each egg, whisked

Place all ingredients except for the flour and egg in a bowl. Whisk together.

Whisk 2½ cups of the flour into the mixture, then switch to using your hand to mix the remaining flour.

Once all the flour is incorporated, kneed for 5 – 10 minutes.

Oil the dough and keep covered in a warm place for an hour.

Pre-heat oven to 375°F.

Once dough has doubled in size, portion in two, and shape each into a loaf.

Brush the egg on top of each loaf, then let loaves sit for 10 minutes.

Score the tops of each loaf with a knife in whatever pattern you desire, and place in the oven for 40 minutes.