

HEARTH BREAD

2 C. HOT WATER (WARM ON WRIST)
1 TBS. SUGAR
1 TBS. (PACKAGE) YEAST
1 TBS (OR LESS) SALT
2 TBS. MELTED BUTTER (OPT.)
5 1/2 - 6 1/2 ALL PURPOSE UNBLEACHED
FLOUR.

PUT WATER IN LGE. BOWL. ADD
SUGAR & STIR. ADD YEAST, STIR.
'TIL BUBBLY. ADD SALT. GRADUALLY

ADD FLOUR (+ BUTTER) WHEN IT HELDS
TOGETHER. TURN OUT ONTO
FLOURED BOARD & KNEAD VIGOROUS
DUSKY 'TIL ELASTIC & NOT STICKY.
REST DOUGH WHILE YOU CLEAN
BOWL & GREASE IT. PUT BALL OF
DOUGH IN BOWL & TURN TO GREASE
WELL. COVER WITH DISH TOWEL
WRUNG OUT IN HOT WATER
& PUT IN COZY - NOT HOT - PLACE.
DOUGH WILL DOUBLE YOU CAN PINE

FINGER IN & IT WON'T SPRING BACK.
PUNCH DOWN & KNEAD LIGHTLY.
LET REST SEVERAL MINUTES
YOU CAN MAKE 2 FRENCH
LOAVES ON A COOKIE SHEET
(SPRINKLE W/ CORN MEAL) OR 2
REGULAR LOAVES. LET LOAVES
RISE ABOUT 45 MIN. PREHEAT
OVEN 450° SLASH LOAVES 3X
DIAG. BRUSH W/ COLD WATER

BAKE 20 min (MORE FOR REG.
LOAVES) TURN OUT TO COOL ON
A RACK. BRUSH W/ MELTED
BUTTER - (GOOD)!

ALSO MAKES PIZZA, ENG. MUFFINS,
BAGELS, PITA, SAUSAGE BREAD.