



Chuck Muer House Bread

INGREDIENTS

1 1/2 tsps butter or margarine
3/4 cup water

2 1/3 cups bread flour
1 teaspoon salt
1 1/2 teaspoons sugar

1 teaspoon SAF yeast

Chef Larry Bread Blessing (below)

Chef Larry Bread Blessing

1/4 cup olive oil
1 teaspoon dried basil
1 teaspoon dried oregano
3/4 teaspoon crushed garlic

Mix together:

1/4 teaspoon poppy seed
3/4 teaspoon kosher salt

DIRECTIONS

- Make dough according to bread machine instructions for dough cycle.
 - Divide dough into 2 equal portions. Roll each portion into a ball.
 - Place the dough into a greased bowl. Cover. Rest for about 20 minutes. (Place in the refrigerator during the summer time.)
 - Roll each ball into a rectangle, working dough with your hands combined with the use of a rolling pin.
 - Roll dough lengthwise, place the seam side down on greased jellyroll pan.
 - With a sharp knife make 7 deep diagonal slices through each roll of dough.
 - Liberally brush with about half of the bread blessing. Let dough rise until double in size, approximately 45 minutes.
 - Brush the remaining bread blessing on the risen dough. Sprinkle with kosher salt/ poppy seed mixture.
 - Bake at 375 degrees F. for about 20 minutes, or until golden brown.
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