



Spinach Feta Bread

INGREDIENTS

1 1/2 Pound Loaf

7/8 cup water
3/4 cup frozen chopped spinach (defrosted and squeezed dry)
2 tablespoons olive oil
3 cups bread flour
4 ounces crumbled feta cheese
1 tablespoon sugar
1/2 teaspoon salt
1 3/4 teaspoons SAF yeast
or 2 1/4 teaspoons bread machine yeast

2 Pound Loaf

1 1/8 cups water
1 cup frozen chopped spinach (defrosted and squeezed dry)
3 tablespoons olive oil
4 cups bread flour
5 ounces crumbled feta cheese
1 1/2 tablespoons sugar
1 teaspoon salt
2 1/4 teaspoons SAF yeast
or 2 3/4 teaspoons bread machine yeast

DIRECTIONS

1. Place all the ingredients in the bread machine pan in the order recommended by the manufacturer. Set crust on medium and program for the Basic cycle; press Start (This recipe is not suitable for use with the Delay Timer.)
2. When the baking cycle ends, Immediately remove the bread from the pan and place it on a rack. Let cool to room temperature before slicing.
3. NOTE: If baking in oven, set the machine to the dough cycle or stop the bread machine after the 2nd rise. On a lightly floured surface, form dough into loaf and place in or on greased pan. Cover and let rise until double in size (about 45 minutes to 1 hour). Bake a minimum of 30 minutes

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