



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

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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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