## TIM FARMER'S COUNTRY KITCHEN

## **BREAD BOWLS**

1 package Active Dry Yeast

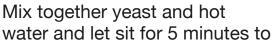
1 1/8 cup warm/hot water

1 teaspoon salt

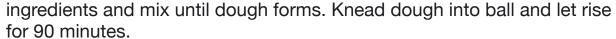
1 teaspoon sugar

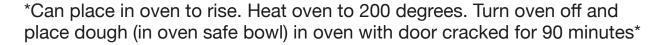
1 tablespoon olive oil

3 cups bread flour



"work". Add in rest of





Punch down dough and form into 3 balls. Place on parchment paper on baking sheet. Set on counter, uncovered, for 20 minutes to let rise.

Egg Milk Sesame Seeds

Beat together egg and a splash of milk for egg wash. Score the tops of each bowl (make an X with a knife) and brush them with egg wash. Sprinkle tops with sesame seeds. Place in the oven at 400 degrees for 30 minutes, until golden brown.

Remove and let cool. Cut a circle in top and remove. Using a spoon, scrape out soft insides, leaving the thick crusty walls. Pour in your favorite soup and serve with bread "insides" for dipping.

