

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*



Mix together yeast and hot water and let sit for 5 minutes to “work”. Add in rest of ingredients and mix until dough forms. Knead dough into ball and let rise for 90 minutes.

Can place in oven to rise. Heat oven to 200 degrees. Turn oven off and place dough (in oven safe bowl) in oven with door cracked for 90 minutes

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.

