

TIM FARMER'S COUNTRY KITCHEN

BREAD

Makes 2 Loaves

2 cups hot water (110-112 degrees)

2/3 cup sugar

1 1/2 tablespoons active dry yeast

Mix together and let sit for 5-10 minutes.

1 1/2 tablespoons salt

1/4 cup olive oil

5 cups flour

Add in salt and oil until combined. Using stand mixer with bread hook, slowly add flour. Start with 2.5 cups and slowly add more until dough forms. Remove from bowl and knead on cutting board with additional flour if needed. Place in bowl and cover with plastic wrap for 1 hour.

After 1 hour, separate into two balls. Place in greased pan you are going to cook it in, cover with plastic wrap and let rise for 1 hour.

Bake 350 degrees for 25-30 minutes. If cooking in dutch oven outside, use 14 briquettes on top and 7 on bottom.

