

Quick Italian Bread

submitted by the Rev. Franklin Wilson

2 Tbsp butter
2 tsp salt
2 Tbsp sugar
1 3/4 c warm water
2 Tbsp or 2 pkg yeast
5 c bread flour
egg white (optional)

In a large bowl, mix butter, salt, sugar and warm water. Stir, then add yeast. Wire whip all ingredients except flour.

Add 5 cups bread flour. Switch to wooden spoon to stir about halfway through. Add more flour if needed.

Turn out on floured surface and knead for 10 minutes. Roll out with a rolling pin and then divide dough in half. Roll up like a jelly roll and pinch the crease.

Put seam side down on greased pan. Cover and let sit for 20 minutes.

Brush with oil and bake in oven for 25 minutes at 350°. Glaze with egg white if desired—beat one egg white into a froth and brush on top of loaves with a pastry brush.