

Armenian Olive Oil Bread



(makes 2 large round loaves)

- 2 packages yeast (or 4-1/2 teaspoons instant yeast)
- 2-1/4 cups milk
- 2 tablespoons sugar
- 1-1/2 teaspoons salt
- 3 Tablespoons olive oil of choice
- 6 cups unbleached flour
- additional olive oil to brush on loaves
- 1 egg yolk beaten with 1 teaspoon water
- 4 tablespoons sesame seeds

Heat milk to 120-130 degrees. Mix 3 cups flour, yeast, salt and sugar in bowl of mixer. Add heated milk and olive oil, and beat at medium speed for 5 minutes. With a heavy spoon add 2-1/2 cups more flour. Turn dough onto a floured board and knead for about 5 minutes or until smooth and elastic adding additional flour as necessary until the dough is smooth and elastic. Cover dough with plastic wrap and let rest 20 minutes.

Preheat oven to 350 degrees and grease one large baking sheet (14 x 18") or two smaller baking sheets. Divide dough into two equal portions and form into approximately 8" flat round loaves on the greased baking sheet. Brush with olive oil and let rise until almost doubled in size. Brush with egg yolk mixture and sprinkle with sesame seeds. Bake for 35 minutes at 350 degrees. Remove from baking sheet and cool on a wire rack.

Contributed by Patricia Allen -Recipe Winner for March 2014.