

## **Italian Bread** Karen Verdensky

Recipe:

2 1/2 teaspoons dry yeast ( 1 dry packet)

1 1/4 c. warm water

3 teaspoons sugar

1 teaspoon salt

1 Tablespoon Olive oil

3 c. flour

1 egg yolk

Cornmeal

Measure warm water into large bowl. Add yeast and let start to bloom. Feed with sugar. Add salt, olive oil and flour. Mix together. ( if dough is sticking to your hands, add a little more flour.)

Knead for 5-6 minutes.

Put into a clean bowl rubbed with a little butter or shortening and cover with a kitchen towel in a warm draft free space. When doubled in size, punch down and shape into 2 12 inch loaves.

Sprinkle cornmeal onto a sheet pan and place loaves on it and let rise until almost doubled in size. With a sharp knife make 1/4 inch slits into bread. ( about four per loaf).

Beat egg yolk in small bowl and brush onto tops of bread .

Bake in a hot oven(400 degrees )for ten minutes and then lower heat to moderate oven (350 degrees ) for additional 10 minutes.

Bread is done when tapped on the bottom and it sounds hollow. Place a pan of boiling water on the bottom rack for a crusty top.