

## The Bread

2018 ASG Annual Meeting

Pat West

This recipe yields four large gondola-type loaves of slightly sweet yeast bread (similar to Avanti's). If you are careful, you can fit the entire recipe in a Kitchenaid mixer. Recipe can also be cut in half. It's a lot of bread!

2 pkg. yeast  
3 cups warm water  
3 Tbsp. oil  
3 eggs  
1 Tbsp. salt  
1 1/4 cups sugar  
10 cups flour

Dissolve yeast in water. Mix in other ingredients; knead for 3-5 minutes (or use dough hook on your mixer). Put in 2 large greased bowls, turn dough over so all sides are greased, and cover with towel. Cover until doubled (about 2 hours). Punch down dough. Cover and let rise again. Shape into 4 large gondola loaves. Put two loaves on each cookie sheet lined with parchment paper. Cover again and let rise 30 more minutes. Bake at 350 degrees for 25-30 minutes or until light brown on top.

Variation for Cinnamon Bread: After dough rises for the 2 hours, separate each bowl of dough into two equal parts. Roll each section out on a floured surface until dough is roughly 10X15 inches. The dough is very stretchy so you may have to pick it up and stretch it like pizza dough. Spread on top: 2 Tbsp. melted butter, 1/3 cup brown sugar, generous sprinkling of cinnamon. Roll tightly into a long loaf, and tuck ends under. Place seam side down on cookie sheet and let rise another hour. Bake as above.