

Parson's Bread

3 cups unbleached flour
2 packs dry "rapid rise" yeast (or 1 scant TBSP SAF instant yeast)
1 teaspoon salt
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1 cup milk
1 cup hot tap water (not boiling)
1/2 cup Honey
1/2 cup veg etable oil
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3 more cups unbleached flour
2 eggs, beaten
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1 – 3 cups additional flour (*approx.*) for kneading

Yield: 4 loaves (36 rolls)

Mix 3 cups flour, yeast, & salt together. In separate bowl mix milk, water, honey, & oil together.

Combine two mixtures. Mix in beaten eggs. Add 3 cups more flour to combined mixture & mix thoroughly. Remove to floured board and knead 8 – 10 minutes, adding flour as needed. Place in large bowl, cover, let rise in warm place until doubled

Punch down, divide into 4 pieces, and form into round loaves. If using baking stone, place 4 round pieces on cookie sheets that have been sprinkled with corn meal. Cover and let rise until doubled (about 30 - 60 minutes), then slide onto pre-heated baking stone in oven, slash criss-cross in top of loaf with very sharp knife and bake for 20 minutes @ 350°f. (*Bake rolls for 15 minutes.*)

If you do not have baking stone, place on greased cookie sheets, cover until doubled, about 30 - 60 minutes. Just before placing in oven slash cross in top of loaf and bake @ 350°f. for 20 minutes or until golden brown.

Remove from oven, cool on rack, and eat (or store for use at church; I store loaves in gallon-sized ziplock freezer bags; can be frozen but is not as good as fresh).

~Recipe will also make 2 regular loaves using bread pans,
or sweet rolls with dough or even use as pizza dough~