THE J.M. SMUCKER Co

Greek Bread

Makes 1 loaf

Prep Time	Cook Time	Serves	Difficulty
20 mins	30 mins	N/A	N/A

Ingredients

- 1 tsp (5 mL) granulated sugar
- 1 1/4 cups (300 mL) water, warm
- 1 envelope (2 1/4 tsp / 11 mL) (8 g) active dry yeast
- 3 tbsp (45 mL) Canola or Vegetable Oil
- 3/4 tsp (4 mL) salt
- 4 cups (1000 mL) **Robin Hood®** Best For Bread Homestyle White Flour

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- 1/2 cup (125 mL) chopped, pitted kalamata olives
- 1/4 cup (50 mL) crumbled feta cheese
- 1 tbsp (15 mL) fresh, chopped rosemary
- 2 tbsp (30 mL) cornmeal (optional)

Directions

Step 1:

Dissolve sugar in warm water in large bowl. Sprinkle in yeast. Let stand 10 minutes, then stir well.

Step 2:

Stir in oil, salt, 2 cups (500 mL) of flour, olives, feta cheese and rosemary to dissolved yeast mixture. Beat with wooden spoon or electric mixer until smooth and elastic. Stir in 1 1/2 cups (375 mL) of remaining flour gradually. If necessary, add more flour to make a soft dough which leaves sides of bowl. Turn out onto floured board. Round up into a ball.

Step 3:

Knead dough, adding more flour as necessary until smooth and elastic, yet slightly moist, 8 to 10 minutes.

Step 4:

Place in lightly greased bowl. Turn dough to greased top. Cover with parchment paper and tea towel.

Step 5:

Let rise in warm place (75°- 85°F/24°- 29°C) until doubled (45 to 60 minutes).

Step 6:

Punch Down. Turn out onto lightly floured board and let rest for 10 minutes. Knead for 2 to 3 minutes. Shape dough into ball. Place on parchment paper lined baking sheet sprinkled with cornmeal.

Step 7:

Cover with tea towel and let rise in warm place (75°- 85°F/24°- 29°C) until doubled (30 to 45 minutes).

Step 8:

Preheat oven to 400°F (200°C).

Step 9:

Bake on lower oven rack of preheated oven for 25 to 30 minutes. Cover top of loaf with foil during last 15 minutes if becoming too brown. For a crisp crust, brush bread with water during last half of baking time.

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