THE J.M. SMUCKER Co

Mediterranean Bread

Makes 1 loaf

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

Ingredients

- **Dough:**
- 1 tsp (5 mL) sugar
- 1/4 cup (50 mL) water, warm
- 1 pkg (2 1/4 tsp / 11 mL) (8 g) active dry yeast
- 1/2 cup (125 mL) milk, warm
- 1 egg, beaten
- 1/4 cup (50 mL) granulated sugar
- 1/4 cup (50 mL) Parmesan cheese
- 1/2 tsp (2 mL) salt
- 3 tbsp (45 mL) butter, softened
- 3 1/4 cups (800 mL) **Robin Hood®** Best For Bread Homestyle White Flour

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- **Filling:**
- 1/2 cup (125 mL) oil packed sun dried tomatoes, chopped
- 1/3 cup (75 mL) pitted kalamata olives, chopped and pitted
- 2 tbsp (30 mL) fresh chopped basil leaf

Directions

Step 1:

Dough: Dissolve 1 tsp (5 mL) sugar in warm water in large bowl. Sprinkle in yeast. Let stand 10 minutes, then stir well.

Step 2:

Add next 6 ingredients and 1 cup (250 mL) flour. Beat at low speed of electric mixer until blended then at medium speed for 2 minutes. Gradually stir in remaining flour, using enough flour to make a soft non-sticky dough. Turn out on floured board. Round up into a ball.

Step 3:

Knead dough, adding more flour as necessary, until dough is smooth, elastic and no longer sticky (about 10 minutes).

Step 4:

Place in lightly greased bowl. Turn dough to grease top. Cover with greased waxed 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 floured board. Roll out to a 9" x 12" (23 cm x 30 cm) rectangle.

Step 7:

Filling: Combine filling ingredients and spread evenly over dough leaving a 1" (2.5 cm) border all around. Roll up tightly jelly-roll fashion starting from short end. Pinch seam to seal. Place seam-side down in greased 9" x 5" x 3" (2 L) loaf pan. Cover with tea towel.

Step 8:

Rise in warm place until doubled (50 to 60 minutes).

Step 9:

Preheat oven to 375°F (190°C)

Step 10:

Bake on lower rack of preheated oven for 25 to 30 minutes, or until golden. Cool 5 minutes then remove from pan and cool on wire rack.

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