

HERB BREAD

INGREDIENTS

- 2 Envelopes yeast
- 1 Cup warm milk
- 1 Cup warm water
- ¼ Cup sugar

- ¼ Cup oil
- 1 Egg
- 1 Tbs. dehydrated onion
- ½ Tsp. oregano, basil and parsley
- 1 Tsp. garlic powder
- 1 Tsp. salt

- 5 Cups flour

DIRECTIONS

Preheat oven to 350*. Add first group of ingredients together in a bowl, set aside. Add remaining ingredients to a large bowl, add liquid. Knead and let rise in a warm area until double in size. Bake at 350 * for approx. 30 min.. Bread is done when the top is golden brown and it feels hollow when you tap on it. This bread is exceptional served warm with honey!

