

Slovenian White Bread

From the Kitchen of Joe Valencic

Makes 2 loaves

Ingredients:

.40 oz. ----- 1 package yeast (Active Dry or Instant yeast)

8 oz. ----- 1 c. lukewarm water

7 oz. ----- 1 c. white bread flour

2 (large) egg, beaten (3.45+/- oz.)

2 T. sugar

1#-9 oz. --- 5-6 c. additional white bread flour

1 oz. ----- 2 T. melted butter (original called for lard) Cool to less than 100F.

8.5 oz, ----- 1-1/4 c.+ 1T lukewarm water or milk (2% or whole milk)

.50 oz. ----- 2 t. salt

Directions:

Whisk together the first five ingredients to make a sponge. Cover with plastic wrap and allow to rise in a warm place until doubled in size (45-60 minutes). Whisk in remaining water, butter & salt, then begin slowly adding flour to make a soft dough. Mix well and knead until smooth. (or use #2 speed on stand mixer for 7 minutes)

Shape dough into a boule (ball) and put in an oiled bowl. Cover with a tea towel and allow to rise in a warm place until doubled in size (45-60 minutes or more if cold).

Divide dough in half, shape into 2 loaves and put in greased bread pans. Cover with a tea towel and allow loaves to rise until *almost* double in size...about 45-60 minutes. The oven spring will complete the rise.

Brush loaves with egg wash, score the top of each loaf 1/8" deep with a sharp knife or razor blade, then bake at 400F degrees for 25-30 minutes. Remove loaves from pans immediately to a cooling rack for 90 minutes before slicing to avoid collapsing the loaf. Cooling also gelatinizes the crumb so it is not gummy.

For sandwich thins, use 1.8-2.0 oz. of dough each thin.

For hot dog buns use 3.0-3.5 oz. of dough each bun.

Loaf bread approx. 1#11 oz. of dough each loaf.