

# Italian

## Italian Bread

### INGREDIENTS

- 1 ⅓ cups Warm Water.....○
- 1 ½ teaspoons Olive Oil.....○
- 4 cups Unbleached All-Purpose Flour.....○
- 1 tablespoon Light Brown Sugar.....○
- 1 ½ teaspoons Salt.....○
- 1 tablespoon Active Dry Yeast.....○

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- 1 Large Egg.....○
- 1 tablespoon Water.....○
- 2 tablespoons White Cornmeal.....○

### PREPARATION

- Place Flour, Brown Sugar, Warm Water, Salt, Olive Oil and Yeast in the pan of the bread machine in the order listed above. Select dough cycle and press Start.
- When dough cycle is complete, deflate the dough and turn it out onto a lightly floured surface. Form dough into two loaves. Place the loaves seam side down on a cutting board generously sprinkled with Cornmeal. Cover the loaves with a damp cloth and let rise, until doubled in volume about 40 minutes. Meanwhile, preheat oven to 375° F
- In a small bowl, beat together the Egg and 1 tablespoon Water. Brush the risen loaves with egg mixture. Make a single long, quick cut down the center of the loaves with a sharp knife. Gently shake the cutting board to make sure that the loaves are not sticking. If they stick, use a spatula or pastry knife to loosen. Slide the loaves onto a baking sheet with one quick but careful motion..
- Bake in preheated oven for 30 to 35 minutes, or until loaves sound hollow when tapped on the bottom. Slice diagonally and serve with Lasagna or Spaghetti.

**SERVES 8.**