

Pull-Apart Bread

Makes 1 bundt pan or 2 cake pans

Proof in a warm tea cup:

¼ cup warm water
1 pkg (2 tsp.) yeast
a pinch of sugar

In a saucepan or microwave, warm:

1 cup milk
½ cup butter

In a bread bowl, beat:

3 eggs
2 TBS sugar
1 tsp salt
2 cups flour.

Mix all together in the bread bowl, adding more flour until the bread is knead able. (You'll use about 4 cups TOTAL.) Knead for 10 minutes, until smooth and elastic.

Let the dough rise in a clean and greased bowl, covered with plastic wrap, for about an hour.

Punch it down. Knead very lightly and let rest for 10 minutes. Meanwhile, melt ½ cup butter.....

Roll the dough out on a lightly floured surface to a thickness of about 1/3 inch. Use a 2" cookie cutter to cut as many circles as you can. Shape the extra dough into circles as well. Dip each circle into the butter and layer in one bundt or two 9 inch round cake or pie pans.

Bake @ 350 for 45-60 minutes (a little shorter if baking in 2 pans). Turn out onto a plate or basket and eat warm.

SUGAR & CINNAMON VERSION

After dipping the circles of dough in butter, dip them into a bowl containing a mixture of ¾ cup of sugar and 2 tsp of cinnamon, coating both sides. Layer and bake as above.

HERB VERSION

Instead of melted butter, dip the circles of dough into a mixture of 5 TBS olive oil, 1 TBS dried parsley, 1 ½ tsp dried thyme, 1 tsp dried oregano and one clove of minced garlic. Layer in pan(s) then *cover and let rise 45 minutes before baking as above.*