

Pastor Matt's Love Feast Yeast Loaf

Prep Time: 1 hour and 15 minutes

Cook Time: 40 Minutes

Ingredients:

2 tsp (1 packet) **Active Dry Yeast**

2 tsp **Sugar**

1.5 tsp **Salt** (Kosher Salt preferably, if not available, table salt will work)

1 cup **Warm Water** (not to exceed 110°F [think baby bath warm])

3 T **Salted Butter**, melted

2 ¼ - 3 cups **All Purpose Flour** (have an extra cup for dusting)

1 tsp **Olive Oil**

Corn Meal (or flour) for dusting the baking pan

Directions:

1. Set oven to the lowest temperature.
2. Combine warm water, yeast, sugar, and salt in a large bowl. Mix until dissolved. Wait about 5 minutes until the yeast begins to bloom.
3. Turn oven off after it comes to temperature. We are creating a proofing environment and need it to be warm but not hot!
4. Add 1 cup of flour and mix. Add in melted butter and mix. Add second cup of flour and stir to combine. A shaggy dough should start to form. If the dough is still fairly liquid, add flour by the quarter cup stirring until the shaggy dough forms.
5. Lightly dust a working surface with flour. Turn the shaggy dough out and lightly dust with flour. Knead the dough for 5 minutes by hand. Dust with small amounts of flour as necessary to prevent it from being too sticky.
6. After kneading, add the olive oil to a large bowl and coat the bottom and sides. Set aside.
7. Knead dough for another 3 minutes. Place dough in bowl and coat in the olive oil on all sides. Cover with damp towel and set in the pre-warmed (but now shut off) oven for 1 hour or until doubled in size.
8. After the rise, boil 2-3 cups of water to put into a round cake pan (or some other oven safe vessel) to create steam for the baking process
9. Dust a flat cookie sheet with corn meal (or flour if you don't have any). Begin heating oven to 400°F. Make sure one rack is on the bottom (to place your boiling water tray on) and another rack is in the middle (for the bread).
10. Punch down dough and form into preferred shape. I suggest a round loaf (form by stretching dough under itself around in a circle into a circular shape). With a sharp knife, slash a shallow wheat stem shape into the top of the loaf. Brush with cold water.
11. Place cookie sheet with loaf on it in the oven with boiling water tray below it. Bake for 35-40 minutes. The loaf should sound hollow when knocked gently and should be golden-brown in color.
12. Let cool and serve.