# Rosemary Bread

## Ingredients from garden:
- Rosemary – 2 tbsp

## Other ingredients:
- Dry Yeast – 1 tbsp
- Sugar – 1 tbsp
- Warm water – 1 cup
- Plain flour – 2 ½ - 3 cups
- Salt – 1 tsp
- Olive oil – 1 tbsp
- Cooking spray –
- Butter – 2 tbsp
- Coarse Salt

## Equipment needed:
- Mixing bowl
- Tablespoon
- Glass or plastic bowl
- Spatula
- Teaspoon

## Method:

1. Combine yeast, sugar and warm water in large mixing bowl. Allow to sit for 5 -10 minutes or until frothy.
2. Finely chop rosemary. Set aside.
3. Mix into the bowl the salt and ½ of the rosemary.
4. Mix into the bowl 2 ¼ cups of the flour.
5. Mix/ knead the dough until it is smooth and elastic. This will take about 8 minutes. Add flour if sticky.
6. In a large glass or plastic bowl, place oil and use your hand to coat the inside of the bowl with the oil.
7. Divide dough into two pieces and shape each one into a circle.
8. Place circles side by side in the oiled bowl.
9. Cover with a tea towel and place in a warm area. Allow to rise until doubled. Approx 30 – 40 minutes.
10. Preheat oven to 200 degrees.
11. Spray baking tray with cooking spray or baking paper.
12. Shape dough into two small round loaves and place each one on the cooking sheet 4 - 5 inches apart.
13. Use fingers to push down and leave small wells where the butter can gather.
14. Brush butter over the two loaves.
15. Sprinkle each loaf with remaining rosemary and ½ tsp of coarse salt.
16. Bake for 18 minutes or until golden brown.

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Focus keeper: ____________________________ Quiet Captain: ____________________________
Material Monitor: ______________________ Gate keeper: ____________________________