

# Rosemary Bread

*Barbara Turley*

*The Church of St. Michael and St. George - St. Louis, MO - 1980*

*2 packages dry yeast  
1 1/4 cups warm water  
1 teaspoon honey  
1 tablespoon olive oil  
3 cups (approx.) flour  
3 tablespoons fresh  
rosemary, chopped  
1 1/2 teaspoons salt*

In a bowl, stir the yeast and honey into the water. Let stand until creamy, about 10 minutes. Stir in the oil.

In a separate bowl, mix the flour, rosemary and salt. Add the flour to the yeast mixture one cup at a time until the dough comes together but is still sticky. Knead until the dough is firm, compact and elastic, with lots of body (about 8 to 10 minutes by hand or 6 to 8 minutes by mixer).

Place the dough in a lightly oiled bowl. Cover with a clean towel or plastic wrap and let rise until doubled, about one and one-half hours. Punch down and turn onto a lightly floured surface. Knead briefly and let rest for 5 minutes. Shape into a braid, baguette, round rolls, etc.

Bake at 425 degrees for 35 to 45 minutes or until a hollow sound is produced when thumped. Cool on racks.

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Per Serving (excluding unknown items): 1554 Calories; 18g Fat (10.6% calories from fat); 44g Protein; 298g Carbohydrate; 15g Dietary Fiber; 0mg Cholesterol; 3223mg Sodium. Exchanges: 19 Grain(Starch); 1/2 Lean Meat; 3 Fat; 1/2 Other Carbohydrates.