

## Rustic Bread Loaves



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- 1 package Yumree Yumree Breads mix
- 1 package yeast – included in Yumree Yumree Breads mix
- 3 tablespoons granulated sugar
- 2 eggs, beaten
- 1 1/2 cups milk or rice milk
- 4 tablespoons butter or 1/4 cup extra light olive oil

**In a large mixing bowl**, combine Yumree Yumree Breads mix, yeast, and sugar. Mix well.

**In a small saucepan**, combine eggs, milk, and butter. Heat to 125 degrees, check temperature with a kitchen thermometer, and remove from heat immediately. Pour wet ingredients into dry mixture. With a mixer, mix until just moistened, scrape down sides of bowl. Beat dough on medium speed for 3 minutes.

**Using the [Rolling Mix](#) suggestion**, lightly flour a silicone mat. Divide dough in half. Gently roll one half of dough in flour on mat. Shape dough into an oval and place on a greased baking sheet. Repeat for remaining half of dough.

**Allow** loaves to rest for 5 to 10 minutes. Slash each loaf 3 times with a piece of floured unflavored dental floss. Position floss over loaf. Holding each end of floss, press into dough. Pull one end of floss through dough to make a shallow cut. Allow dough to rise in a warm place until about double in size. Use the [Quick Rise Method](#).

**Bake** at 375 degrees for 35 minutes, or until bread sounds hollow when tapped. Remove bread from baking sheet and cool on a wire rack.

**Cook's Note:** *Electric mixer required.* Use one baking sheet for both loaves.