

2 ½ cups all-purpose flour;
-additional as need
yeast; 2 ¼ tsp
1 tbsp sugar
1 tsp salt
1 cup warm water; (120-130 deg f.)
1 tbsp oil
topping:
1 egg yolk
1 tbsp milk
sesame seed

Instructions

In large mixer bowl, combine 1 ½ c. flour, yeast, 1 T. sugar and 1 t. salt; mix well. Add water and oil to flour mixture. Blend at low speed until moistened; beat 3 minutes at medium speed. By hand, gradually stir in enough remaining flour to make a firm dough. Knead on floured surface 5 to 8 minutes, adding flour as needed. Place in greased bowl, turning to grease top. Cover; let rise in warm place about 40 minutes.

Punch down dough. On lightly floured surface, shape dough into a ball. Place on greased cookie sheet. Flatten to a 10-inch circle. With table knife, cut a circle in dough about 1 inch from edge, cutting almost through to cookie sheet. Cut a crisscross design with a sharp knife. Brush bread with an egg glaze made by combining 1 egg yolk and 1 T. milk or water. Sprinkle with sesame seed if desired. Cover; let rise in warm place about 30 minutes. Bake at 375 deg. for 25 to 30 minutes until golden brown.