

Moroccan Sweet Wheat Bread

(Sally Bowie)

2 cups milk

½ cup unsalted butter

½ cup sugar

2 tsp. salt

2 pkgs. Active dry yeast

½ cup warm water (110-115)

2 eggs beaten (at room temperature)

9 ½-10 cups flour (half whole wheat, half bread flour)

- Scald milk; stir in butter, sugar and salt. Cool to lukewarm.
- Sprinkle yeast on warm water. Stir to dissolve
- Add milk mixture, eggs and 4 ½ cups flour to yeast; Beat until smooth. Stir in enough remaining flour, a little at a time to make a slightly stiff dough.
- Turn dough onto lightly floured board, cover and let rest 5 minutes. Knead until smooth and elastic, about 5 minutes. Put in greased bowl; turn dough over to grease top. Cover and let rise in a warm place until doubled, about 1 hour.
- Punch down, turn onto board, divide into thirds and shape into round flat loaves.
- Cover; let rise in warm place until doubled, about 30 minutes (on greased baking sheet)
- Score top of loaves before breaking
- Bake in moderate oven (350) 25-30 minutes. Bread is done when it sounds hollow when tapped.)
- Remove to wire racks to cool.

Recipe of a friend's Moroccan maid when we lived in Morocco