

Herb gardeners will love this bread. You can use any one of six fresh herbs, or a combination of your own creation.

Fresh Herb Bread

All recipes this week are adapted from "Bernard Clayton's New Complete Book of Breads: Revised and Expanded" by Bernard Clayton, available from Amazon.com in hardcover at:

<http://www.amazon.com/exec/obidos/tg/detail/-/0671602225/worldwiderecipes>

and in paperback at:

<http://www.amazon.com/exec/obidos/tg/detail/-/068481174X/worldwiderecipes>

- 1 package (1 Tbs, 15 ml) dried yeast
- 3 1/2 cups (875 ml) bread or all-purpose flour, approximately
- 1 Tbs (15 ml) sugar
- 1 tsp (5 ml) salt
- 1/2 cup (125 ml) non-fat dry milk
- 1 1/4 cups (310 ml) hot water
- 1 Tbs (15 ml) butter at room temperature
- One or more of the following finely chopped fresh herbs:
 - 2 Tbs (30 ml) dill
 - 2 Tbs (30 ml) savory
 - 2 Tbs (30 ml) basil
 - 1 Tbs (15 ml) oregano
 - 1 Tbs (15 ml) thyme
 - 1 Tbs (15 ml) marjoram

Blend the yeast and 1 1/2 cup (375 ml) of the flour in a large mixing bowl. Add the sugar, salt, milk, and hot water and beat for 3 minutes with a wooden spoon or electric mixer. Add the butter and continue beating until the batter pulls away in strings from the sides of the bowl. Gradually add the remaining flour until the dough has formed a ball and can be kneaded. Knead on a lightly floured surface until the dough is smooth and satiny, about 8 minutes. Place the dough in a lightly greased bowl, turning it to grease all sides, cover with plastic wrap, and allow to rise until doubled in volume, about 1 hour. Turn the dough out onto a floured, flatten it with your fingers, sprinkle it with the herb or herbs of your choice, and knead for 2 minutes, and form into a ball. Form the ball into an oval about 9 inches (23 cm) long and 6 inches (15 cm) wide. Fold the oval in half lengthwise, pinch the seam, and place seam side down in a lightly greased 9x5-inch (23x12 cm) loaf pan. Cover with wax paper or parchment and allow the dough to rise until doubled in volume, about 45 minutes. Bake in the middle of a preheated 375F (190C) oven until the crust is golden brown and a toothpick inserted in the center comes out dry and clean, about 45 minutes. Remove from the oven and immediately turn out onto a wire rack to cool on a wire rack before serving. Makes 1 loaf.

Bon appetit from the Chef at World Wide Recipes