



## HERB BREAD

- 1/2 Teaspoon Basil
- 1/4 Teaspoon Thyme
- 1 Tablespoon Chopped Parsley
- 1/2 Teaspoon Oregano
- 6 to 7 Cups Sifted Flour
- 1/2 Cup Sugar
- 1 Tablespoon Salt
- 1 Package Yeast
- 2 1/2 Cups Warm Water
- 1/2 Cup Shortening
- 1 Egg, beaten

## DIRECTIONS

1. In a large mixing bowl combine 3 cups flour, sugar, salt, and yeast.
2. Combine warm water and shortening. The shortening does not need to melt.
3. Gradually add to dry ingredients and beat for 2 minutes with an electric mixer.
4. Add egg and 1 cup flour. Beat for 30 seconds on medium speed.
5. Stir in remaining flour and seasonings.
6. Turn onto floured board and knead until smooth and elastic, about 10 minutes.
7. Allow to rise.
8. Punch dough and form into loaf pan.
9. All to rise again.
10. Place loaves in a cold oven.
11. Turn the heat to 400 degrees.
12. After 15 minutes, reduce the heat to 375 degrees and bake 25 minutes longer. Test for doneness.
13. Cool on a rack before cutting.