

## Olive Oil Bread

- 1/2 cups warm water (about 110 degrees F)
- 2-1/4 teaspoons active dry yeast
- 1 teaspoon white sugar
- 1 teaspoon salt
- 4 tablespoons Extra Virgin Olive Oil (pure or flavored)
- 2-1/2 cups all-purpose flour

In a large bowl, mix together the warm water, yeast, sugar, salt and olive oil. Stir in 2 cups of the flour in order to make a soft ball. Knead in additional flour so that dough is soft and not sticky. Place kneaded dough in a medium-size greased bowl. Cover and let rise until doubled in size. Punch down dough and form into a ball or loaf shape. Place onto greased cookie sheet. Cover and let rise for 15 to 20 minutes. Preheat the oven to 375 degrees F. Bake in the preheated oven for 30 to 40 minutes until golden brown.