



Flower Pot Bread



Ingredients:

- 3¾ cups all-purpose flour
- 3 teaspoons sugar, divided use
- 1 ½ teaspoons salt
- ¼ cup vegetable oil
- 2 ¼ teaspoons active dry yeast
- 1 cup warm water
- Egg wash: 1 egg + 1 teaspoon water or milk
- 2 tablespoons poppy seeds

Method:

1. Grease inside and rim of 2 (6-inch) flower pots with shortening, oil, or butter. Set aside.
2. Combine water and 1 teaspoon sugar in a small bowl. Sprinkle dry yeast over water. Let sit until frothy, about 10 minutes.
3. Combine flour, salt and reserved 2 teaspoons sugar in a large bowl. Add any extras you want to use. Add yeast mixture and oil. Mix to form a smooth dough. Turn onto floured board and knead until smooth and no longer sticky, about 10 minutes.
4. Cut dough into 6 equal pieces. Form each piece into a ball. Place 3 balls in the bottom of each flower pot. Place on a baking sheet. Cover with plastic wrap and let rise until doubled in size, about 1 hour.
5. Meanwhile preheat oven to 400 degrees F. Brush top of loaves with egg wash. Sprinkle with seeds if desired. Bake loaves in middle of oven for 30 minutes, or until bread is a rich golden brown and sounds hollow when tapped. Remove bread from oven. Cool on rack for 10 minutes.
6. Remove from pots and continue cooling on wire racks until bread is at room temperature.
7. Bread can be served in flower pots or decoratively wrapped. Yield: 2 loaves.

Directions for seasoning Terra Cotta Flower Pots:

1. Take two (6-inch) new terra cotta flower pots. Wash thoroughly, drain dry and grease them inside and outside, with shortening, butter, or oil. Make sure to coat the rims as well
2. Heat pots in a pre-heated oven at 375° for 25-30 minutes. Remove, and let cool.
3. Repeat process two or three more times to create a non-stick surface on flower pots.