

# SHABUOT BREAD RECIPE

(Amounts are required for each loaf. Repeat recipe to make the 2nd loaf.)

## INGREDIENTS

18.5 cups of unbleached wheat flour (can be regular or whole wheat flour)

4 tablespoons of yeast

2 tablespoons of salt (sea salt preferred)

7 cups of semi-warm water

1.5 cup of agave or honey or sugar (agave or honey is preferred)

4 eggs

8 tablespoons of olive oil

### A. PREPARING THE DOUGH

1. Put cups of water in a large mixing bowl. (If bowl is not large enough, then use 2 mixing bowls with half of the amount of ingredients. Then combine into one dough loaf.)

2. Put yeast into water and stir with a fork for about 1-2 minutes.

3. Put salt into the mix and stir with a fork for 1-2 minutes.

4. Put olive oil into the mix and stir with a fork for 1-2 minutes.

5. Put eggs into the mix and stir with a fork for 1-2 minutes.

6. Put agave into the mix and stir with a fork for 1-2 minutes.

7. Put flour into the mix according to the following instructions: Put in 2 cups then stir with a fork for 1 minute. Repeat with 2 cups then stir intervals until dough is made.

B. After dough is made, put dough in an oiled bowl and cover with a towel. Let dough sit for 1.5 hours.

C. After the dough has sat for 1.5 hours, then form the dough and place on a tray or in a pan. Then cover with a towel and let it sit for 1 hour.

D. 10 minutes before the 1 hour is complete, pre-heat oven to 360 degrees F.

E. After the formed dough has sat for 1 hour, put egg wash on the formed dough and place in the oven. (Oven baking tray needs to be about 5 -6 inches from the bottom of the burner.)

F. Let it bake in the oven for 30 minutes. (Check every 15 minutes to make sure it bakes evenly and does not burn on the bottom.)

G. Use a toothpick or knife to check if the bread has baked all the way.