



Recipe Name: Bert Greene's Hungarian Fennel Bread

Serves: Makes one loaf

Ingredients:

- 1 package active dry yeast
- 1 teaspoon sugar
- 1 cup warm water (105 – 115 degrees)
- 2 teaspoons salt
- 2 tablespoons butter
- 2 teaspoons fennel seeds
- 3 cups all-purpose flour

Cornmeal

- 1 egg yolk beaten with 1 teaspoon milk or water
- 2 teaspoons fennel seeds

Steps to follow:

Dissolve yeast with sugar in $\frac{1}{2}$ cup of the warm water in large bowl of standard mixer; let stand until bubbly (about 10 minutes). Stir in remaining water, butter, 2 teaspoons fennel seeds, one cup flour and salt. While mixing with paddle attachment at medium speed, add more flour (1 cup at a time) until dough is stiff and does not cling to bowl sides. Remove from bowl and knead on floured surface until dough is the texture of a "baby's bottom." Shape dough into a ball. Place in greased bowl; turn greased side up. Cover; let rise until doubled, 1 $\frac{1}{2}$ to 2 hours. (Dough is ready if impression remains and is doubled in size.)

Punch down dough; knead slightly. Shape into a round loaf; place on baking sheet sprinkled with cornmeal. Let rise covered until doubled, about 1 hour, slashing a cross in the top with a sharp knife after 30 minutes.

Heat oven to 375 degrees. Brush loaf with egg mixture; sprinkle with 2 teaspoons fennel seeds. Bake until brown, about 30 minutes. Cool on wire rack.

Time: Mixing (15 minutes), Rising (3 hours), Baking (30 minutes) Temperature: 375

Variations: Can be shaped and baked in a loaf pan

Carol Sommer