
Cracked Pepper Bread

From the Manassas Gourmet Club Dinner
"Oktober Fest"
Yield 2 Loaves

Quantity	Ingredients	Preparation Notes
4 1/4 C	Flour	• Combine 2 cups of flour, sugar, salt, pepper and yeast in a large mixing bowl
2 Tbsp	Sugar	• Combine milk and butter in saucepan, heat until butter melts
3/4 tsp	Salt	• Cool milk mixture to between 120 - 130 degrees
2 tsp	Coarsely Ground Pepper	• Gradually add milk mixture to flour mixture, beating at high speed
1 pkg	Dry Yeast	• Gradually add remaining flour to make a soft dough
1 1/ C	Milk	• Turn dough onto floured board and knead until smooth and elastic
2 Tbsp	Butter or Margarine	• Put in a well greased bowl, turning once to grease top
1	Egg	• Cover and let rise until double - about 1 hour
1	Egg yolk, beaten	• Punch dough down, let rest ten minutes
		• Divide dough in half and shape each into a round slightly flat loaf.
		• Place loaves on a slightly greased baking sheet
		• Brush with egg yolk
		• Make several diagonal slits in each loaf using a sharp knife
		• Cover and let rise until doubled (1 hour)
		• Bake at 375 for 15 - 20 minutes or when loaves sound hollow when tapped.
		• Cool on wire racks