



## Delicious Rosemary Bread

- 1 tablespoon white sugar
- 1 cup warm water
- 1 (.25 ounce) package active dry yeast
- 1 teaspoon salt
- 2 tablespoons butter, softened
- 2 tablespoons rosemary
- 1 teaspoon Italian seasoning
- 3 cups bread flour
- 1 tablespoon [olive oil](#)
- 1 egg, beaten (optional)

### Directions

1. Dissolve the sugar in warm water in a medium bowl, and mix in the yeast. When yeast is bubbly, mix in salt, butter, 1 tablespoon rosemary, and Italian seasoning. Mix in 2 cups flour. Gradually add remaining flour to form a workable dough, and knead 10 to 12 minutes.
2. Coat the inside of a large bowl with olive oil. Place dough in bowl, cover, and allow to rise 1 hour in a warm location.
3. Punch down dough, and divide in half. Line a baking sheet with parchment paper. Lightly grease paper. Shape dough into 2 round loaves, and place on the baking sheet. Sprinkle with remaining rosemary. Cover, and allow to rise 1 hour, or until doubled in size.
4. Preheat oven to 375 degrees F (190 degrees C).
5. Brush loaves with egg. Bake 15 to 20 minutes in the preheated oven, or until golden brown.