



## Olive Oil Bread

A quick, easy bread that works well with Italian foods and pastas. Try forming the dough into a round ball or a long loaf for French bread

PREP TIME **15 Min**

COOK TIME **40 Min**

READY IN **1 Hr 15 Min**

Original recipe yield 1 loaf

## INGREDIENTS

- 1/2 cup warm water (110 degrees F/45 degrees C)
- 2 1/4 teaspoons active dry yeast
- 1 teaspoon white sugar
- 1 teaspoon salt
- 4 tablespoons of Cibaria [olive oil](#)
- 2 1/2 cups all-purpose flour

## DIRECTIONS

1. In a large bowl mix together the warm water (110 degrees), yeast, sugar, salt, and olive oil. Stir in 2 cups of the flour in order to make a soft ball. Knead in additional flour so that dough is soft and not sticky. Place kneaded dough in a medium size greased bowl. Cover and let rise until doubled in size.
2. Punch down dough, and form into ball or loaf shape. Place onto a greased cookie sheet. Cover and let rise for 15 to 20 minutes. Preheat the oven to 375 degrees F (190 degrees C).
3. Bake in the preheated oven for 30 to 40 minutes, until golden brown.