

**WANT AN ACTIVITY TO DO DURING THE TRIODION PERIOD?**

**WANT TO HELP YOUR CHURCH?**

**WANT TO SPEND QUALITY TIME WITH YOUR FAMILY IN THE PROCESS????**



**PROSFORO**

5 ½ - 6 Cups of flour (King Arthur)  
1 package of Rapid Rise Yeast  
2 ¼ cups warm water  
1 tsp salt (scant)

Place 4 ½ cups of flour in a large bowl. Add yeast and salt. Stir to combine. Make a well in center and add water. Use a spoon to mix together. Add 1 cup of additional flour, and mix again. Turn out onto floured board and knead to make a ball. Use additional flour as necessary. Cover and let rest 10 minutes. Divide in half and knead each half into a smooth ball. Place each half into an 8 inch round cake pan which is either lined with parchment paper or well floured.\* Let bread rise about 30 minutes. Stamp each loaf. Poke any air bubbles that may have formed, with a toothpick or point of a sharp knife.

Bake at 375 for 25 minutes. Remove from pan and cool on wire rack. Wrap well and freeze if not for next day.

\*If floured, scrape off excess flour from bottom of loaf after baking

This Recipe makes two 8" loaves!