

Dad's Bread

Ael Spence's father, a minister out in New Brunswick, gave them this recipe for bread. It's easy to put together and delicious. "My father is famous for having 'bake until done' recipes, thus this did not come to me with a baking time. I find it's usually 25 to 30 minutes for a full-size loaf."

2 tbsp sugar (1½ in mix, ½ with yeast)
2 tbsp salt (more if you like saltier bread)
2 cups warm water
4–5 tbsp of extra virgin olive oil (I use 5 or more)
1 tbsp yeast (dissolve in 2 cups of water with ½ tablespoon sugar)
5–6 cups unbleached flour (more or less); mix to above once yeast has been added

Preheat oven to 425 degrees. Bake for approximately 25 to 30 minutes.

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Food is never just food. In cooking a beloved recipe, for a friend or a stranger, we're inviting them to share in our culture, our traditions, and our memories—and reminding them that they belong.



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"From our table to yours, keep breaking bread and sharing love."

—The Right Rev. Dr. Kimberly Heath