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Olive on Tap Sun dried Tomato Basil Bread

A deliciously light sandwich loaf studded with sweet basil and tart sun dries tomatoes.

INGREDIENTS: 1 cup warm water * 2 tablespoon ***Olive on Tap Basil, Tuscany or Garlic Olive Oil*** * 3 cups unbleached all-purpose flour * 2 teaspoon sugar * 1 1/2tablespoon chopped dried basil * 1/2 cup chopped sun dried tomatoes * 1/2 teaspoon salt * 2 1/4 teaspoon active dry yeast

In the bowl of a stand mixer, dissolve yeast in warm water. Add 2 cups of the flour and all other ingredients to the batter and mix with dough hook until just combined. Add remaining flour 1 tbsp at a time until dough no longer sticks to the sides of the bowl. Remove dough from bowl and place in a clean, lightly-greased bowl. Cover and let rise until doubled, about 1 hour. Punch down risen dough and shape into an oval, stretching from the top of the loaf to underneath the bottom. Place shaped loaf in a lightly-greased 8 x 4-inch loaf pan. Cover and let rise until doubled, about 30 minutes. Meanwhile, preheat oven to 350°F. Once dough is ready, bake 15-20 minutes until golden brown. Remove from oven and allow to cool completely on a wire rack before slicing.

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