

Vienna Bread

2 loaves		1 loaf
2 ½ c	hot water	1 ¼ c
3 Tbsp	soft butter	1 ½ Tbsp
1 Tbsp	salt	½ Tbsp
8 tsp	instant yeast	4 tsp
4-6 c	flour	2-3 c

Mix water & yeast together to dissolve. Add butter & salt. Add flour until dough forms. Knead until dough is elastic. Let rest 15 min. Form into 2 long loaves & place on 2 greased & sprinkled with corn meal, cookie sheets. Cut 3 diagonal slits on top with sharp knife (1/8" deep). Brush tops of loaves with egg whites mixed with 1 Tbsp water & sprinkle with sesame or poppy seeds, if desired. Let rise 15 min. in cold oven. Turn oven on to 400 degrees while loaves are in oven & bake until golden brown, approx. 15-17 min.