



## Pizza Bread (1 Round Loaf) Cora White

2 ½ c. all purpose flour	2 cloves garlic, thinly sliced
½ tsp. Salt	2 Tbsp. Rosemary
¾ tsp. Active dry yeast	3 Tbsp. Olive oil
1 c. warm water (100-115 degrees)	salt and pepper to taste

Preheat oven to 400 degrees.

Combine the flour, salt, yeast, and water into a mixing bowl. Blend well, then turn the dough onto lightly floured board. Knead well for 15 minutes and shape the dough into a ball. Place it in a lightly greased mixing bowl. Cover with a dish towel and let rise in a warm place until double in size, about 1 ½ hours. Turn the dough onto the board and knead once more. Put it back into the bowl and let rise again. Then punch down the dough and turn it onto a lightly floured board. Roll it out to ½ inch thickness. Rub the surface of a baking sheet with oil. Transfer the round dough to a baking sheet. Make indentations over the surface of the dough and insert a thin sliver of garlic and a bit of rosemary into each indentation. Pour olive oil over the pizza and rub gently with hands. Sprinkle with salt and pepper and bake 15 minutes or until golden brown. Remove garlic before serving. Serves 4-6. Very good with spaghetti. It also freezes well.