

Cuban Bread

Recipe by: Real Mom Kitchen, modified by the O'Connor clan

Servings: 8-10

Amount	Ingredient	Prep Notes
5-6 cups	flour	divided
1 scant tablespoon	yeast	
2 tablespoons	sugar	
2 teaspoons	salt	
2 cups	hot water	110-120°

- in stand mixer bowl, mix 4 cups flour with the yeast, sugar, and, salt
- pour in warm water and beat about 3 minutes
- stir in as much of the remaining flour as needed until the dough is no longer sticky
- knead until smooth and elastic, about 8 minutes
- cover and let rise 15 minutes
- shape into two round or oblong loaves on baking sheet
- put baking sheet into **cold** oven, adding a pan of hot water to bottom shelf
- heat oven to 400 (setting timer as soon as oven is turned on), bake 40-50 minutes until golden brown and hollow sounding