



ingredients (Servings: Serves 6)

3-1/2 cups all-purpose flour, unsifted

2 Tablespoons sugar

1 teaspoon salt

1 package active dry yeast

1 cup very warm water

2 Tablespoons softened butter

1 egg

1/3 cup melted butter

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directions

step 1: Spray a 10" tube pan (angel food cake pan) with cooking nonstick spray.

step 2: In a bowl place 1-1/2 cups of the flour. Add the sugar, yeast, warm water, egg, salt, and softened butter. Blend together with an electric mixer on low speed until combined. Beat 3 minutes on medium speed. Stir in the remaining 2 cups of flour on low speed until just combined.

step 3: Knead dough on floured work surface for 1 minute.

step 4: Press the dough into a 12 x 15-inch rectangle.

step 5: Using a sharp knife, cut the dough into 2-inch diamond-shaped pieces.

step 6: Place the melted butter into a shallow pan, dip the diamond-shaped bread pieces into the butter, and layer in the prepared baking pan. Cover the bread with a piece of plastic wrap or a dish towel. Let rise, until doubled in size, about an hour.

step 7: In a 350°F preheated oven, bake the bread for 20-25 minutes or until golden brown. Cool the pan for 2 minutes, invert on a serving plate, remove the pan, and serve.