

STEP 1

create well in the middle of the flour.

8 tsp yeast

2 Tbsp sugar

4 eggs

oil 1 cup

4 cups water

STEP 2

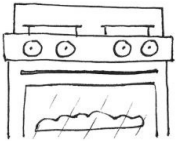
STEP 3

5 lbs flour

1/2 Tbsp salt

1/2 cups sugar

STEP 8



glaze dough with egg wash.
375°F for 45 minutes.

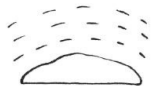
STEP 4



fold flour into well, then knead dough.



STEP 5



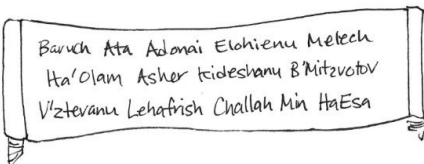
Add a bit of oil to dough + let rise.

STEP 7



shape dough!

STEP 6



After dough rises at least 1 hour remove egg size dough + say blessing. Then set aside dough wrapped in foil.

