

California Sunshine Bread

Serving Size: 1 slice

Serves: 14

Ingredients:

¼ cup lukewarm water 110 ° - 115 ° F
1 tablespoon honey
1 pkg active dry yeast
⅔ cup fresh orange juice -- warmed to room temperature
3 tablespoons olive oil
2½ cups bread flour
1 teaspoon salt
1 tablespoon grated orange peel
1 teaspoon grated lemon peel

Directions:

Combine lukewarm water, honey, and dry yeast in a large bowl, stirring until completely dissolved.

Add warm orange juice and stir until well blended. Add 1 cup of the flour gradually, beating until smooth. Cover bowl and set in a warm place until bubbly and light, about 30 to 40 minutes.

Add salt, olive oil, grated orange and lemon peels; stir gently to mix. Stir in remaining flour gradually, mixing well.

Turn onto a lightly floured surface and knead until smooth and elastic (about 10 minutes).

Place in a large, oiled bowl, turning dough around to coat all sides. Cover bowl; set in a warm place until dough has doubled in size, about 1 to 2 hours.

Punch dough down. Knead on lightly floured surface for 5 minutes.

Shape into a loaf and place in an oiled 8½ x 4½ x 2½ inch loaf pan. Cover and let rise in a warm place about 1 hour. Preheat oven to 375° F.

Bake bread for 35 to 45 minutes or until it tests done. Remove bread from pan immediately and cool completely on wire rack.

Store tightly wrapped at room temperature.

Exchanges per serving:

1 Starch; ½ Fat

Nutrients per serving:

Calories: 126

Calories from fat: 24.1%

Total Fat: 3g

Cholesterol: 0mg

Sodium: 153mg

Total Carbohydrate: 21g

Dietary Fiber: Trace

Protein: 3g