

## Hapalos Artos (Soft Bread)

### Ingredients

|                           |                 |                   |
|---------------------------|-----------------|-------------------|
| 600 g. strong white flour | 1 tsp sugar     | 1/2 tsp. sea salt |
| 125 ml warm water         | 60 ml olive oil |                   |
| 1 1/2 tsp. dried yeast    | 75 ml warm milk |                   |

### Instructions

1. In a cup, dissolve the sugar in the warm water. Sprinkle the dried yeast on top.
2. Cover and leave in a warm dry place for about 15 minutes, until the mixture starts frothing.
3. Sift the flour into a large bowl, mix in the salt and make a crater in the middle.
4. Pour in the yeast mix, olive oil, and milk. Gradually mix to form a dough.
5. Knead the dough until firm (about 5 minutes), adding more flour or water as necessary.
6. Grease a 1 lb. bread tin with butter and dust with flour. Press the dough into the bottom, cover with a cloth and to rise for 1 hour.
7. Bake in an oven pre-heated to 200°C (400°F) for 40 minutes until the crust is a pale golden colour.

Cook time: 40 minutes