



## *TOMATO-BASIL BREAD*

1 package active dry yeast  
1 1/4 cups warm (110°) water  
1 tablespoon dried basil leaves  
2 tablespoons olive oil  
1 1/2 teaspoons salt  
1 cup whole-wheat flour (regular or bread flour)  
2 1/2 to 2 3/4 cups all-purpose flour or white bread flour  
1/3 cup chopped or snipped dried tomatoes (not oil packed)

**1. Mixing.** In a large bowl, sprinkle yeast over water and let stand until dissolved, 4 to 5 minutes. Stir in basil, dried tomatoes, oil, salt, and whole wheat flour, then gradually mix in 1 1/2 cups all-purpose flour. Beat with a spoon until stretchy, about 5 minutes. Add 3/4 cup more all-purpose flour and stir until dough pulls away from side of bowl. Knead about 10 minutes.

**2. First rise.** Lightly oil bowl, place dough inside, and turn dough over to oil top. Cover airtight; let rise in a warm (75 to 85°) draft-free place until dough is doubled, 1 to 1 1/4 hours. Knead on unfloured board to expel air; about 15 turns.

**3. Shaping.** Divide dough in half. For each loaf, gather dough into a smooth ball by pulling dough to underside to stretch surface; pinch a seam on bottom. On an unfloured board, place ball seam-down and roll with hands into a very smooth 2-inch wide log; if necessary to smooth, gently stretch it from underside to top along its length, pinching into a long seam. Place loaves seam-down about 4 inches apart on an oiled 12 by 15-inch baking sheet.

**4. Second rise.** Cover lightly with plastic wrap. Let rise until dough is puffy and holds a faint impression when lightly pressed (test with a fingertip in an inconspicuous spot, 15 to 20 minutes).

**5. Slashing.** Holding a razor blade or very sharp knife at 45° angle, cut into each loaf a 3/4 -inch deep slash spaced about 1/2 inch toward center from 1 long edge, extending to within 2 inches of each end.

**6. Baking.** Bake in a 425° oven until bread is deep golden, about 18 minutes. Lift loaves to a rack to cool.