

## **Prospora – Holy Bread**

8 cups of flour  
1 1/2 packages rapid rise yeast or 2 Tbl. yeast  
1 teaspoon salt  
3 cups very warm water (about 115-120 degrees)

Combine 7 cups of the flour, yeast and salt in bowl mixing. Turn dough hook on low (1) and mix. Slowly add 3 cups of water. When flour and water are getting mixed well, slightly increase power (2). You may have to turn off and push dough down on sides. Gradually add a little flour at a time until dough forms a ball. This will probably take about 2-3 minutes.

Take dough from bowl, and knead it until it is smooth and elastic. Shape into a ball and place it back in the bowl and cover.

Let rise 45 minutes in a warm place until double its size.

### **If using the Seal to stamp the bread:**

Punch down dough and divide the dough into 3 equal balls. Roll out into circular loaves, about 1 inch thick. Place loaves on floured baking sheets or baking sheets covered with parchment paper or in 8 inch Teflon cake pans.

Press the seal firmly into the center of each loaf. Poke toothpick around seal to release air. Cover with linen cloth and place in warm area until seal rises, but does not disappear. (approximately 10 minutes.)

Poke toothpick around seal again and in 4 center corners. Bake in preheated 350 degree oven for 20- 25 minutes or until golden brown. If loaves start to brown too quickly, cover loosely with aluminum foil and continue baking.

Remove from pans and let cool completely on a rack before placing in plastic bags.

### **If using the cast iron “Gifted Pan” which has the seal on the bottom of the pan.**

Punch down dough and divide the dough into 1/3, 2/3 parts. Roll into circular loaves that will fit the pan. Place the smaller loaf into the Gifted Pan and press firmly into the seal in order to make a distinct impression. If you have something

that fits inside the pan, place a piece of parchment paper on the dough and use the circular disc to press again. Remove them and slightly moisten the top of the dough. Take the remaining dough and place it into the pan on top of the other loaf. Poke a toothpick across the dough in the form of a cross, but don't go to the bottom of the pan. If you see any air bubbles, poke them as well.

Set pan aside and let rise, covered and in a warm place about 20 minutes. Bake in preheated 350 degree oven for 60 minutes. If loaf starts to brown too quickly, cover loosely with aluminum foil and continue baking. When it is done, immediately remove from the pan and let it cool on a rack completely.

**Notes:** Only the above ingredients can be used when making this bread for church; no sugar, oil, etc. is permitted.