



Savory Halloween Bread (for dipping or as is)

Ingredients

1 Tablespoon active dry yeast (or substitute one packet)

1 Tablespoon sugar

1 Cup warm water (105°-115°F)

2 ½ Cups flour, separated

1 teaspoon salt

2 Tablespoons butter, melted

2 Tablespoons Minced Robert Lambert Salt Preserved (with Herbs) Lemons

INSTRUCTIONS:

- 1. Combine yeast, sugar, and water in a large bowl and allow mixture to become bubbly (5 minutes or more).*
- 2. Add 2 cups of flour and the salt. Place onto a floured surface and knead for about 10 minutes by hand adding additional flour as necessary. Add minced salted preserved lemon / herbs.*
- 3. Place dough ball into an oiled bowl and cover with a towel. Let dough rise until doubled (takes about an hour or so).*
- 4. Punch dough down and divide into sections. Let dough rest for 5 minutes. Roll dough sections out to about 1/4 thickness.*
- 5. Use Halloween Shape Cookie Cutters to cut dough into shapes. Place on lightly greased, lightly floured baking sheet. Brush with melted butter. Let rise for 25 minutes.*
- 6. Bake at 400°F for 8-10 minutes until golden.*