

Bread Twists

by Anand Lila devi dasi



*"Krishna is very kind.
Therefore, He has given us
his remnants of food stuff"*

HARE KRISHNA HARE KRISHNA KRISHNA KRISHNA HARE HARE HARE RAMA HARE RAMA RAMA HARE HARE

HARE KRISHNA HARE KRISHNA KRISHNA KRISHNA HARE HARE HARE RAMA HARE RAMA RAMA HARE HARE

Ingredients

Dough:

Active dry yeast.....	7 g
Warm water.....	1/4 C
Sugar.....	1 Tsp
Warm milk.....	3/4 C
Olive oil.....	2 Tbsp
All purpose flour.....	3 C
Salt.....	1 Tsp

Filling:

Shredded Monterey jack cheese.....	3/4 C
Yellow asafetida powder.....	1/2 Tsp
Italian seasonings.....	1 Tsp

Topping:

Cornstarch.....	1 1/2 Tsp
Cold water.....	2 Tbsp
Sesame seeds.....	3 Tsp

Bread Twists

by Anand Lila devi dasi

HARE KRISHNA HARE KRISHNA KRISHNA KRISHNA HARE HARE HARE RAMA HARE RAMA RAMA HARE HARE HARE HARE

Preparation :

- 1) Dissolve the yeast, sugar and warm water. Let it stand until frothy.
- 2) In a mixing bowl, combine the yeast mixture, milk and oil. Add 1 cup of flour and salt and blend until smooth. Add the remaining flour and form soft dough.
- 3) Cover and let rise in a warm place until doubled in size. About an hour.
- 4) Punch down the dough. On a lightly floured surface, roll dough into 15-inch square. Sprinkle with cheese, asafetida powder and Italian seasonings.
- 5) Using a ruler mark the rolled dough with filling into three equal rectangular parts of 15x5 inch. Fold first part over middle (second) part and the third part over the first. Cut widthwise into 8 strips. Twist each strip twice and pinch ends to seal. Place 3-inch apart on greased baking sheets.
- 6) Combine the cornstarch and cold water until smooth in consistency; brush over the breads. Sprinkle with sesame seeds. Bake at 400°F/200°C for 15 minutes or until light golden brown. Remove from the baking sheet and cool.

Serves: Six-Eight

HARE KRISHNA HARE KRISHNA KRISHNA KRISHNA HARE HARE HARE RAMA HARE RAMA RAMA HARE HARE HARE HARE