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# Spaghetti Bread

## Ingredients

1 package yeast  
3 C bread flour  
1 T sugar  
1 t garlic salt  
1/3 C grated Lucatella **or** Parmesean  
1 t Italian seasonings  
1½ C warm water  
1 T olive oil

## Procedure

**Bread Machine:** Place all ingredients in bowl of bread machine in order listed. Add warmed wet ingredients. Select white bread and push Start.

**Manual:** Pour water in large mixing bowl. Add yeast. Stir until yeast is completely dissolved. Warm the other wet ingredients (olive oil and remaining water). Add to yeast and stir to mix. Add flour and other dry ingredients. Beat until dough is stiff and elastic. Turn out onto a floured surface. Knead 10 - 15 minutes. Put dough into a lightly greased bowl, turn over to grease top. Cover and let rise in a warm place until dough is doubled (about 1½ hours). Remove dough from bowl and knead for about 1 minute. Divide into 2 and place in greased bread pans. Cover and let rise again until double again (about 45 minutes). Place loaf pans in 350°F oven. Bake 40 - 45 minutes. Remove bread from pans and allow to cool on wire racks.

