



A TASTEFUL PLACE AT THE DALLAS ARBORETUM

Tomato Basil Bread

Ingredients

- 10 oz warm tomato soup (110 to 115 degrees)
- 2 Tbsp tomato paste
- ¼ cup warm water (110 to 115 degrees)
- 1 envelope active dry yeast (1/4 oz)
- 1 tsp white sugar
- 1 Tbsp brown sugar
- ¼ cup minced fresh basil or 2 Tbsp dried basil
- ¼ cup grated Parmesan cheese
- 1 Tbsp olive oil
- 1 tsp salt
- 2-½ cups bread flour, plus extra for kneading
- Extra olive oil or cooking spray

Instructions

Preheat your oven to 350F.

Prep ahead: Prepare a clean section of your counter or a large wood cutting board by dusting with a small handful of flour. This will be the area you use for kneading the dough. Grease and flour a bread loaf pan. Set aside. Grease a large mixing bowl with cooking spray or vegetable oil. Set aside.

In a separate large mixing bowl, combine the warm soup, tomato paste, and warm water. Be sure the water is just the right temp. If it's too hot, it will kill the yeast. Add the yeast and sugars. Stir until just dissolved. Add basil, Parmesan cheese, olive oil, and salt until just combined. Lastly, add the flour to form a ball.

Turn the dough onto the clean floured surface; knead until smooth and firm, adding flour a little at a time as needed. Place the dough in the greased bowl, turning a couple times so the top and sides of the dough are greased as well. This will help the dough from drying out. Cover with a large clean dish towel. Set the bowl in a warm place until the dough is doubled in size, about 1 hour or so.

Once it has doubled in size, punch the dough down and knead for a minute, shaping into a loaf. Place in the prepared loaf pan. Cover with the dish towel and let rise again until it has filled in the loaf pan, about 45 minutes.

Bake for 35-40 minutes or until a toothpick inserted comes out clean. Let cool in the pan for 10 minutes. Then turn the loaf out onto a cooling rack to continue cooling.

* Contains gluten