



Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mütevazı Lezzetler® Turkish cooking recipes

Toast Loaf

Tost Ekmeği



Half matchbox sized yeast
1 egg
3 cube sugars
7 tbsp vegetable oil
1 cup warm water
1/2 cup warm milk
1 tsp salt
4 + 1/2 cups flour

- # Put the yeast, warm water, warm milk, cube sugars and egg white into a deep bowl, and mix it until the yeast and the cube sugars dissolve in the mixture.
- # Add the flour little by little while kneading, add salt and vegetable oil, and make a dough which does not stick to your hands, and knead it for a while.
- # Cover the dough and rest it for 1 hour.
- # Grease the cake mould, square shaped one is advised, pour the rested and grew up dough into the cake mould.
- # Spread the remaining yolk all over. (If you don't have a cake mould, you can shape the dough as loaf.)
- # Place the toast bread into the cold oven. Set up the heat to 392 F, and bake it until its surface turns to red. (About 35 minutes.)
- # Cool the loaf down after removing it from the oven, and put it into a nylon bag.
- # Slice and use it when you want to prepare toasts or canapés. (It gets stale in 2 days.)

Note: Milk can be used while baking loaf, but yogurt is not advised to use.