



SAVORY HAMANTASHEN BREAD

Preheat oven to 450°
Makes 2 large, 4-6 servings.

Dough:

2 Tbsp. instant yeast
6 C. whole wheat flour
4 eggs, room temp.
2 tablespoons honey
4 tablespoons olive oil
Warm water

Mix yeast & 2 C. flour. In measuring cup mix eggs, honey & oil. Add warm water up to 2 cup line. Mix into flour. Gradually add remaining flour and knead until dough pulls away from sides of bowl. Place in well-oiled bowl, cover & let rise until doubled.

Stuffing:

3 Tbsp. olive oil
1 C. onions, chopped
2 cloves garlic, chopped
2 small zucchini, diced
½ C. red bell peppers, diced
½ C. green bell peppers, diced
fresh ground pepper corns
½ C. pitted olives, chopped
3 Tbsp. basil
2 Tbsp. oregano, chopped
2 C. mozzarella cheese
2 eggs, beaten

Sauté onions, garlic, zucchini & peppers until onions are translucent. Add pepper, olives and spices. Stir well. Remove from heat. Fold in cheese. Stir in the eggs. Set aside and allow to cool.
Now punch down dough. Roll out to approximately two 10-inch circles. Fill each with stuffing & pinch into triangles. Brush with olive oil. Bake on oiled pie plates for 30 min.

