

Turkish Bread

Yield: 4 min

Total Time: 135 min

Recipe from: <https://www.recipeschoose.com/recipes/turkish-village-bread-recipe>

Ingredients:

- 1 tablespoon instant yeast dried
- 1/2 teaspoon caster sugar
- 1 9/16 cups warm water
- 4 cups all purpose flour
- 2 teaspoons salt
- 6 1/16 tablespoons extra virgin olive oil or vegetable oil
- 1 egg + 2 tbsp milk for egg wash
- sesame seeds optional

Nutrition:

1. Calories: 670 calories
2. Carbohydrate: 97 grams
3. Cholesterol: 55 milligrams
4. Fat: 24 grams
5. Fiber: 4 grams
6. Protein: 15 grams
7. SaturatedFat: 3.5 grams
8. Sodium: 1210 milligrams

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