

Barr Camp Switchback Garlic Bread:

Turn on oven, lowest setting.

Mix:

1 cup warm water
1 Tablespoon yeast
1/4 cup sugar
dash salt

Then add: *(3 cups flour - total added 1 cup at a time)*

1 cup flour - mix
1 more cup flour - mix
approx. 1 more cup flour - dough should be easy to handle, not sticky, not tough.
Knead until smooth.

Turn off oven - put dough in oven and let rise for about 1 hour - it should double in size (at least).

Roll out dough on counter - make a long "rope" with dough, about 1½ - 2 feet long.

Spray cookie sheet with Pam, or light oil.

Curl dough onto sheet in the shape of your liking: zig-zag, circle, heart, horse shoe or whatever.

Using brush:

Spread on milk (we use canned milk, this provides browning)

Top with

Salt - We like either course or kosher salt

Garlic - We use dried minced garlic

Or any dry seasonings. Also good with chopped nuts and brown sugar!

Bake at 350 for 40 minutes, or until browned and firm.

Enjoy!

NOTE: We normally make the bread at camp with some BUCKWHEAT FLOUR - about 1/3 of the total flour (or slightly less). We also use whole wheat flour in the mix. You will find the mix you like!