Pappy Ure's Cuban Bread

Step 1

In large bowl place:

2 cups good baking flour

2 packages dry yeast

Step 2

In a small pan place

2 cups water

2 tablespoons sugar

2 teaspoons sale

Heat until warm (120-130F)

Step 3

ADD to flour – in large mixer

Blend to smooth (3 min) on high

Get 3-1/2 – 4 cups sifted flour

Slowly add to make stiff dough

Step 4

Turn out onto a floured surface

Knead 15-minutes

Step 5

Cover dough in bowl with towel

Rest 40-minutes

Step 6

Divide dough in half

Roll each half to 12 x 15 inches

Roll each like a jelly roll

Spray with water, slash tops

Let rise to double 20-30 minutes

Step 7

Put into a cold oven with pan.

Place pan of water under pans.

Cook at 400F for 10-min.

Spray tops with water again

Cook additional 35-40 minutes

Step 8

Remove from oven

Cover and cool before cutting