

***Suggested Recipe for Baking Prósfora
(for two loaves)***

Ingredients:

- 1 packet yeast
- 1-1/2 cups warm water (the amount will vary!)
- 5 Cups all-purpose flour
- 1/2 teaspoon salt
- 1 large mixing bowl
- 1 Prósfora seal

Procedure:

1. Dissolve yeast in warm water.
2. Add salt and flour.
3. Throughout the entire process, never use any ingredients except flour, water, yeast, and salt.
4. Knead until smooth. Add more flour or water until texture of dough is moist but not sticky. Place in large bowl, cover, and let rise.
5. When doubled in size, knead again. Then divide dough in half, shape into round loaves and place in round cake pans which have been floured only. (*Do not grease or oil pans!*)
6. Dust top of each loaf lightly with flour and flatten slightly.
7. Dip Prósfora seal in flour and then press firmly on top of each loaf until impression on loaf is clear and distinct. Hold seal down for as long as it takes to quietly recite the Lord's Prayer.
8. If dough is not firm enough to accept seal, re-knead adding more flour.
9. With a toothpick, poke deep holes on top of the loaf, around the seal. This is a vital step to prevent the formation of an air bubble under the crust while baking, which makes the prósfora unusable by the Priest for the Oblation.
10. Cover loaves with towel, and allow to rise again until seal is even with edge of loaf.
11. Bake in preheated oven at 350° for 45 to 60 minutes (the time will vary!).
12. Remove from oven and allow to cool.

