



Prosforo Recipe

Note: If making without a mixer, knead for about 20 minutes, or until soft dough is formed. Bread machine directions - follow manufacturer's directions thru rising, take out of bread machine and follow directions for placing and baking in The Gifted Pan.

Ingredients

4 cups all-purpose flour (tested with Pillsbury Best)
1 tsp. salt
1 package dry yeast (2 ¼ tsp.)
1 ½ cups very warm water (more or less, as needed)

Begin with the Trisagion Prayer

Directions for use with a Kitchen Aid mixer:

Mix dry ingredients together. Add water slowly, mixing well until a dough is formed. Using your dough hook set on #2 Speed, mix for about 8 minutes. Add flour or water as needed to form soft dough. The consistency should be such that the dough does not stick to the sides of the bowl. Place the dough onto a floured surface, knead and form into a ball. Place in a bowl, cover with a clean cloth and let it rise until double in size ~ at least 30 minutes.

Close with the Trisagion Prayer

Once the dough has risen, punch down and let it rest for a few minutes. Pinch off ~ 1/3 of the dough. Knead, popping air bubbles with a toothpick, then form into a ball with a very smooth surface. Flatten with a rolling pin. Place the smooth side down into The Gifted Pan and press firmly into the seal in order to make a more distinct impression. Lightly moisten between the layers with water. Take the remaining dough, knead, pop air bubbles and flatten as above. Place into The Gifted Pan and press down for an even surface-spreading out to walls of pan. Bake in a preheated oven at 350 degrees for ~ 1 hour. When it is done, immediately remove from the pan and let it cool on a rack.

Close with the Trisagion and Prosforon Prayers

May God's blessings shine upon you as you bake...

