

# Rosemary Bread



## The dough



1 Cup warm water

1 Tbs honey

1 tsp yeast

Let it get foamy

©feelinggoodholistics.com



Add a little flour at a time (2-2.5 Cups whole wheat flour) and mix with fork until it forms a ball.



Knead until elastic.

©feelinggoodholistics.com



Sprinkle with 1 Tbs olive oil, roll to cover all dough. Cover with a warm damp cloth and let rest in a warm draft free place for about 20 minutes.

### **Prepare the Pesto**



Put about  $\frac{1}{4}$  cup of olive oil and about  $\frac{1}{4}$  cup of fresh rosemary into blender. Add a  $\frac{1}{2}$  cup of spinach if you like... Process until smooth.



After the dough has risen...



Press into a rectangle and spread with pesto... Roll up and bake – put in a 400° oven turn to 350° after 15 minutes. Bake another 5-10 minutes until done. Bread will sound hollow when done.

©feelinggoodholistics.com