

Bing Bread

Ingredients

3 3/4 c Flour (450 grams)
2 T Sugar (25 grams)
2 1/2 t Kosher Salt (15 grams)
2 t Yeast (6 grams)
1/4 c Olive Oil (plus 2
tablespoons)
1 c Warm Water (plus 7 teaspoons)
2 T Vegetable Oil

Instructions

1. In a measuring cup lightly mix yeast with the sugar and water and let it bloom for about 5 minutes until bubbles and foam begin to appear. Add 1/4 cup olive oil to the mixture.
2. Combine flour and 2 1/2 teaspoons salt in a stand mixer with the dough hook attachment. Turn on the mixer at the medium-low setting. Slowly pour in liquid mixture. Once all liquid is poured in, turn up mixer speed to medium-high and mix for about 10 minutes.
3. Remove dough from the mixer bowl. Transfer to a large, lightly-oiled bowl. Cover with plastic wrap and let it rest for 1 hour on the counter at room temperature then punch the dough down and allow to rest for another 1 to 1 1/2 hours.
4. Remove dough from the bowl onto a lightly

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floured countertop. Cut dough in half with a bench scraper. Roll each piece of dough into a log shape approximately 2½ inches in diameter. Cut pieces of dough off the logs to desired size. Roll dough balls out to ¼-inch thickness.

5. In a cast iron skillet preheat on medium-low heat. Brush with vegetable oil then add the flattened dough. Pan-fry until the bread is blistered and browned then flip to the other side. Brush with olive oil on both sides and sprinkle with a dash of salt on top.

6. Repeat with the rest of the dough. Serve bing with salted butter and honey.