

Artos or St. Thomas Bread

For feast-day Vespers & Artoklasia

2 pkgs yeast
¾ cup sugar
1-½ cups water
6 cups unbleached white flour
½ cup lukewarm water
1 tsp salt
¼ cup corn oil
2 tsp cinnamon
(Optional: ½ cup raisins, more or less to taste)

Dissolve yeast in the water, add the sugar, salt and oil and stir. Mix the cinnamon into the flour. Add 3 cups of the flour and stir until smooth. Add raisins if you are using them. Add the remainder of the flour until you have a soft dough. Knead until smooth. Let rise about 1-½ hours. Punch down and form into 5 fist-sized balls. Flour the balls heavily, place them a baking pan, and press the seal down unto each loaf. Use a toothpick to prick holes into the stamped dough around the seal. Place in a 400° preheated oven and bake about 20 minutes or until the 'crust' is a crisp golden color.

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