TV Snack

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1/2 cup warm water
- 1/2 tablespoon yeast
- 2 tablespoon brown sugar
- 1 tablespoon white sugar
- 1/2 teaspoon salt
- 1 3/4 cups flour

Instructions

Mix sugar, yeast and warm water and let it sit for 5 minutes. Add salt and flour and need for 5-7 minutes until the dough can be worked into shapes. Put it into the shape that you like. Allow it to rise for 30 minutes on a well floured surface. If it is in the shape of a loaf let it rise for 45 minutes. Boil a large pot of water on the stove. It's best to start with an empty pot and use a cup to fill the pot about half way. Measure out 1 teaspoon of backing soda for every cup of water. Add the baking soda just before adding the risen dough. Carefully lower the dough into the boiling water. Boil for about 1 minute on each side. Place on a cookie sheet and brush with a beaten egg. Bake at 475 degrees for 10 minutes or until golden.