Kubaneh

Kubaneh is a traditional Yemenite Jewish bread which is traditionally served on Shabbat morning accompanied by braised eggs and salsa

Makes 8 Rolls

COOK 30 minutes
TOTAL 4 hours

Ingredients

- 1 Packet of Platinum Yeast
- 4 C. All-purpose Flour
- 2 T. Sugar
- 1 1/2 t. Kosher Salt
- 1 3/4 C. Water
- 10 T. Butter, room temperature

Instructions

1. Grease a 9-inch cake pan with 1 T. butter.

2. In a large bowl, combine the yeast, flour, sugar and salt.

3. Slowly add the water and mix with wooden spoon until the dough comes together. Knead on a lightly floured board until smooth and gluten window forms.

4. Grease a bowl with 1 T. of the butter, place dough inside, cover with plastic and let rise in a warm place until double in size - 1 hour.

5. Punch down dough and divide into 8 equal portions.

6. On a lightly floured surface start forming each portion of the Kubaneh by taking a bit of butter in your hands and smoothing the dough out in a large circle. Spread 1 T. of butter over the circle and spread as thin as you can (a few rips in the dough are OK). Roll, jelly roll style into a long strip. Roll dough into a snail like shape and place in greased pan. Repeat for the other 7 pieces.

7. Cover with plastic and allow to rise for 30 minutes.

8. Preheat oven to 350 degrees. Bake for 30 minutes.

-Recipe from Martina Obenski