

PAN DE JAMON

VENEZUELAN HAM BREAD

Ingredients:

1 pkg. Dry Yeast	
1/4 C Warm Water	3 1/4 C Flour
3/4 C Scalded Milk	1 Egg, beaten
1/4 C Butter	1/2 lb. Ham, thinly sliced
1/4 C Sugar	1/2 - 3/4 C Raisins
1 t Salt	1/2 - 3/4 C Stuffed Green Olives, sliced

Directions:

1. Soften yeast in water.
2. Combine Milk, Butter, Sugar, and Salt. Let cool to lukewarm.
3. Add 1 C of Flour and beat well. Beat in Yeast and Egg.
4. Gradually add remaining Flour to form soft dough, beat well.
5. Brush top lightly with soft butter and cover.
6. Let dough rise in a warm place until it doubles in size (1 1/2 hrs).
7. Punch down and turn out onto a lightly floured surface.
8. Roll dough out to 12 x 15 rectangle.
9. Butter the surface and cover the dough with a layer ham.
10. Sprinkle the ham with Raisins and Green olives evenly.
11. Roll from the short (12 in.) side and pinch edge to seal.
12. Place loaf diagonally, sealed side down, on a large greased cookie sheet.
13. Cover and let rise in a warm place for 35-45 minutes.
14. Bake at 350-degrees for 30 minutes.
15. Remove from cookie sheet to wire rack to cool.