

# Olive Bread (made in food processor)

You'll be surprised how quick and easy this bread is to make!

## Servings

Makes 24 servings

## Ingredients

1-1/2 cups pimento-stuffed green olives  
1-1/2 cups pitted black olives  
2/3 cup skim milk  
1 large egg  
4 cups all-purpose flour  
5 tablespoons margarine, cut into 1-inch pieces  
2 packages RapidRise™ yeast  
2-1/2 teaspoons sugar  
3/4 teaspoon salt  
1/4 cup warm water (125° - 130°F.)  
Vegetable oil cooking spray  
Egg wash (1 large egg yolk and 1 tablespoon water combined)

## Instructions

1. Drain olives and place in a food processor fitted with the metal blade. Pulse to coarsely chop, about 3 - 4 times. Reserve. Combine milk and egg in a 2-cup glass measure; reserve.
2. Insert the dough blade and add flour and next four ingredients. Process until combined, about 20 seconds. Scrape side of work bowl if necessary. Add warm water to milk/egg mixture.
3. With food processor running, pour liquid mixture through the small feed tube in a slow steady stream as fast as the flour will absorb it, about 45 seconds. Once dough cleans the inside of the work bowl and forms a ball, process 45 seconds to knead.
4. Dough should be easy to handle. Remove from work bowl, divide dough in half and place on a lightly floured surface. Roll each half into a 16 X 8" rectangle and spread half of filling over each piece leaving a 1/2" border on all sides.
5. Beginning with one long side, roll in a jelly roll fashion, pinching the seam and ends to seal. Curve each into a crescent (half circle). Coat a baking sheet with vegetable oil cooking spray and place crescents on baking sheet.
6. With a sharp knife, make cuts halfway through the width of the dough, spacing them about 2 inches apart. Spray a piece of plastic wrap with vegetable oil cooking spray, cover crescents and let rise in a warm draft-free place until doubled in size, about 2
7. Preheat oven to 375°F. Using a pastry brush, lightly brush crescents with egg wash; bake until golden brown and bread sounds hollow when tapped, about 25 - 28 minutes. Cool on wire rack. Slice each crescent into 12 slices.

Nutrition information per serving:

calories 98 (68% from fat) · carb 1g · protein 6g · fat 7g · sat fat 2g · chol 214mg · sodium 174mg · calcium 25mg · fiber 0g