

# Pan Amasado

**Season:** Any

**Type:** Chile Bread

**Difficulty:** 

**Serves:** 4-6

<b>Equipment:</b>	<b>Ingredients:</b>
Measuring cups and spoons	6 cups flour
Large bowl	1 teaspoon salt
Small bowl	4 ½ tsp yeast
Wooden spoon	1 tsp sugar
Baking tray	½ cup melted butter
Paper towel	about 2 cups water

## Method:

- Stir the yeast and sugar into 1/2 cup lukewarm water.
- Set aside until almost doubled and foamy.
- Put flour and salt into a large bowl.
- Make a well and add 1 ½ cups lukewarm water, the yeast and the butter.
- Mix until it forms a ball.
- Add more water or flour if needed.
- Knead until smooth and elastic.
- cover and let rise until doubled in size.
- Turn ball out onto floured board.
- Divide into pieces, form into flat circles and place on a baking tray.
- Cover with damp paper towels and let rise again for about 30 minutes.
- Bake at 200°C until quite brown, 15-17 minutes.
- Remove and cool on racks.