

Making Bread in a Wonder Oven

Use your favorite recipe for any kind of bread. Mix up the dough and let it raise once (per recipe instructions). Grease your baking cylinder (either an asparagus steamer pot or two 46 ounce juice cans). Transfer raised dough to baking cylinder(s) and place into a larger sized pot. If using two juice cans, also place two large Mason jars filled with hot water in the pot to help balance and prevent the cans from tipping over into the water. Fill the pot with warm water (I do this in the sink), about 2/3 the height of the container(s). Allow the dough to rise again until almost to the top. If using an asparagus steamer pot, cover with greased lid and skip to next instructions. If using juice cans, very carefully (as not to make the raised dough fall) remove the cans and cover with a pre-greased piece of tin foil or the original can lid. By using a Pampered Chef (flat edged) can opener the original can lid will fit nicely on top and may be used over and over again. Carefully, stretch an elastic band around the tin foil or lid (so that the water doesn't get into the bread) and place again into the large pot of water.

Bring the water in the pot to a boil and boil for 10 minutes. Put entire assembly immediately into the Wonderbox and "bake" for 2 hours (minimum) or up to 6-8 hours.

To remove after baking, turn upside down and slide out of container(s). Slice into round slices to serve from the juice cans. For the larger loaf made using the asparagus steamer, slice entire loaf in half to slice, serving semi circle slices.