

the year of bread

BAKING & FELLOWSHIP



New River Gorge in Focaccia Bread. 2020, Dolan.

To me, happiness is like bread - you need the right ingredients, heat, and a little magic for it to come together. This year of Fellowship brought so much happiness and growth. This year was also full of twists and turns. I often lived life just outside my comfort zone as I was stretched, challenged, engaged, and thrown curveballs. However, just like making bread, this working and kneading was what shaped me

into..well..me.

As our Fellowship changed along with the world, I relished in the creativity and ingenuity of cooking. I got hooked on making all types of bread from scratch. There is no doubt that baking fresh bread is the best way to spend a Friday night. And Saturday night..and...Sunday night too, right? I just loved everything about baking bread, and it carried me through the tough times of the year. A recent discovery of mine was focaccia bread - it's this simple, sticky-formed dough that was **perfect** for letting my creative side out. See the recipes down below for some inspiration!

Focaccia bread mirrors my favorite memories as a Fellow, the times when we created. Through the year, we created and told stories, we created open spaces together, we created impacts in our communities, and best of all we created true friendships. There was never a limit to what we could make together, and I will always carry that empowerment with me. With the time ahead, I hope you'll find space to create life as you'd like to see it.

FLOUR, WATER, SALT, YEAST

It's time to get baking & creating, y'all! Here you'll find some great recipes for Focaccia, and some other breads to try out.

- Basics with Babish: Bread | <https://basicswithbabish.co/basicsepisodes/bread>
- Liz Marek: Focaccia Bread Art | <https://sugargeekshow.com/recipe/focaccia-bread-art/>

Just remember to sprinkle a little magic for your bread to bake just right.

-Cristin Dolan

Impact Fellowship Cohort 3