

**Egyptian Arabic transcript:**

- دي المقادير لعمل العيش العربي الأبيض، المقادير:
- أربع كوبات دقيق
  - كوبايتين ميه
  - ملعقتين خميره، ملعقتين صغيريين.
  - ملعقة سكر صغيره
  - ونص ملعقة ملح
  - وملقتين زيت، ملعقتين أكل كبيره زيت

بعد كده حنحط الخميره مع السكر، نقلبهم مع بعض، وبعدين ناخذ جزء من الميه الدافيه، حوالي نص كبايه، نحطه مع الخميره والسكر ونقلبهم مع بعض كويس، وبعدين نسبها لغاية تعلق شوية عشان نقدر نخبز فيها.

داه شكل الخميره بعد ما... بعد من سبع لعشر دقائق بعد ما اختلطت بالميه والسكر. دلوقتي بنجيب الدقيق، دول أربع كبايات، حنحط معاه الملح إلی كان عندنا، وحنحط عليه الخميره، وبعد كده حنحط ملعقتين الزيت، والكبايه ونص ميه، وبعدين نبدأ نعنجنهم. حنعنجن من فتره لحد ما يتعنجنوا مع بعض كويس.

داه الشكل النهائي للعجين بعد ما اتعنجن، دلوقتي حنغطيه بقطعة قماش ونسيويه حوالي من ساعة وربع لساعة ونص لحد ما يتخمر وبعد كده حنبدأ نقطعه.

داه شكل العجين بعد ما خمر، وهو حجمه تضاعف كده، حنجيب صينيه كبيره نوعاً ما، وبعدين نحط عليها دقيق أبيض أو اسمر وداه دقيق اسمر، حنرشها كلها بالدقيق، وبعدين حنقسم العجينه أقسام. وهكذا لحد ما العجينه كلها تخلص.

الكميه كلها إلی هي أربع كبايات دقيق بتيجي حوالي ثمن أو عشر قطع عجین إلی هي بعد كده حتبقى الأربعة نفسها، بس حنسيبها بالشكل داه حوالي من ربع ساعة لثلث ساعه، وبعد كده نقطعها ونخبزها.

**English translation:**

These are the ingredients for the Arabic white bread:

- 4 cups flour.
- 2 cups water.
- 2 spoons yeast -- 2 small spoons.
- 1 small spoon sugar.
- Half a spoon salt.
- 2 spoons oil -- large spoons.

We mix the yeast with the sugar, together. Then we take a portion of the warm water, about half a cup. We add it to the yeast and sugar and combine them well. We leave it [the mixture] until it blooms a little bit, in order to be able to bake with it.

This is the shape of the yeast after seven to 10 minutes, after being combined with water and sugar. We bring the flour; these are four cups. We add to it the salt we had [ready]. We add the yeast. Then we add the two spoons of oil, and the one and a half cups of water that we have [ready]. Next, we start kneading the dough. We work them [the ingredients] together until they mix very well.

This is the final shape of the dough after kneading. Now we cover it with a piece of cloth. And we leave it, from an hour and 15 minutes to an hour and a half, until it rests, and then we start cutting it.

This is the shape of the dough after resting. Its size has doubled. We bring a tray that's sort of large and spray it with white or brown flour. We spray the entire tray with flour. Next, we divide the dough into pieces, like this, until the whole dough is done. The whole four cups make about eight or 10 pieces of dough, which will be the piece of bread. But we leave them like this from 15 to 20 minutes, and then we start baking them.

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