



Cornmeal Honey Bread

INGREDIENTS

1 1/2 Pound Loaf

1 1/8 cups water
1 1/2 tablespoons unsalted butter, cut into pieces
3 tablespoons honey

2 2/3 cups bread flour
1 /3 cup yellow cornmeal
1/3 cup dry buttermilk powder
1 tablespoon plus 1 teaspoon gluten
1 teaspoon salt

1 3/4 teaspoons SAF yeast or 2 1/4 teaspoons bread machine yeast

2 Pound Loaf

1 1/2 cups water
2 tablespoons unsalted butter cut into pieces
1 /4 cup honey

3 1/2 cups bread flour
1/2 cup yellow cornmeal
1/2 cup dry buttermilk powder
1 tablespoon plus 2 teaspoons gluten
1 1/2 teaspoons salt

2 1/2 teaspoons SAF yeast or 1 tablespoon bread machine yeast

DIRECTIONS

- Place all the ingredients in the pan according to the order in the manufacturer's instructions. Set crust on dark and program for the Basic cycle; press Start. (This recipe may be made using the Delay Timer.)
 - When the baking cycle ends, immediately remove the bread from the pan and place it on a rack. Let cool to room temperature before slicing.
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