

BUTTERMILK BREAD

from Chef Brad's 'Those Wonderful Grains'

1 c. very hot water

1/4 c. honey

1 1/4 c. cold buttermilk

2 t. salt

4 T. butter, chopped in chunks

**2 c. pastry flour or fresh ground
soft wheat flour**

4 to 6 c. hard white flour

1 T. SAF Instant Yeast

Preheat oven to 400 degrees. Combine ingredients in Bosch Mixer bowl with dough hook attached, using only half the flour, placing flour in last with yeast on top.

Begin mixing (speed 1), adding enough remaining flour until dough cleans sides of bowl (it may not require all of the flour). Knead 6 minutes (speed 2) or until gluten has developed.

Remove dough from bowl and divide into loaves. Form loaves for pans or freestanding loaves.

Let rise to double.

Bake in preheated oven, dropping temperature down to 350 degrees.

Bake 20—25 minutes or until internal temperature reaches 180 degrees.

YEILD - 2 LOAVES