

HERB BREAD

From – Cooking With Chef Brad

Yield: 5 loaves

This is perfect bread for dipping in sauce & oil

Use the wonderful herbs growing in your spring or summer garden

4c hot water (110 degrees)	2T garlic, minced
1c buttermilk (100 degrees)	1/4c onion, dried
1/4c safflower oil	2T dill
1/4c honey (or Xagave)	2T oregano
2t salt	1T rosemary
14-17c fresh ground hard wheat flour	2T SAF Instant Yeast

Preheat oven to 400 degrees.

In Bosch Bowl with Dough Hook attached, combine all ingredients except the flour and yeast. Put half the flour in last with yeast on top.

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

Remove dough from bowl and divide into five loaves. Place dough in pans and allow to rise until doubled.

Place pans in oven and drop the temperature to 325 degrees.

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

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