

Super Kamut Bread -- Makes beautiful high buttery tasting loaves.

6 cups warm/hot water
6 cups , Kamut flour (freshed ground is best)
1 1/2 Tbsp. Saf Yeast
1 Tbsp. Dough Enhancer

Mix together with a spoon or if using a Bosch Universal Plus mix with the dough hook for 30 sec. on speed one until smooth batter has formed. Let sit covered for 30 min. until it bubbles up to form a sponge.

3/4 cup oil
3/4 cup honey or Xagave
1/2 cup Gluten
1 1/2 Tbsp. Salt
6 to 8 more cups of Kamut flour

Add remaining ingredients except the flour and start on speed two. Add remaining flour until the bowl is almost clean. If kneading by hand, knead for 12 min but if using the Bosch Universal let knead for 6 to 8 min. Oil counter and remove the dough from the bowl and shape into 4 loaves. Let rise for 30 min. in a warm oven (I turn the oven on to 170 for 5 min. and then turn it off to put the bread in to rise) Turn the oven up to 375 degrees F and let bake for 30 min. Remove from oven and cool on racks. Makes 4 loaves.



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