

TWELVE DAYS BEFORE CHRISTMAS BREAD

Follow this recipe to make 2 loaves of bread each day for the twelve days before Christmas. Each day you will have two loaves to give away to family and friends. Use the variations to mix things up, your friends will love these specialty breads. Savory and sweet variations mean that you can satisfy every taste on your Christmas list!

3 cups freshly ground wheat flour

3 cups enriched white flour

2 T soft butter

½ cup molasses (*black strap makes a dark bread, regular makes a lighter colored bread. Honey can be substituted and is equally as good*)

2 ½ tsp salt

2 T SAF Yeast

2 T Gluten Flour

2 T Dough Enhancer

1/3 cup lukewarm water

1 cup rolled oats

2 cups boiling water

(Makes 2 loaves)

(Turn your oven on to 150°F to warm up)

Place rolled oats in your BOSCH bowl (with dough hook attached) bowl and pour over the boiling water. Let stand for 30 minutes. The oats will have softened up and blended together.

add the remaining water, to the soaked oats, add molasses and butter. Jog until blended. Add the wheat flour, salt, yeast, gluten and Dough Enhancer. Knead on speed 1 till blended. 20 – 30 sec.

Add white flour until the dough cleans the edges of the bowl. Knead on speed two for 5 minutes. At this point add any one of the variation ingredients below. Knead for 3 more minutes.

(Turn oven off)

With oily hands remove dough from bowl and shape into 2 greased loaf pans.

Place loaf pans in oven to rise for 40 minutes, or until dough has risen 2" or more.

Turn oven up to 325°F and bake bread for 50 minutes.

Once removed from oven, turn bread out immediately onto wire cooling racks. If you wish, you may butter the crusts.

Once cool place in plastic bags and tie with decorative bow

Variations:

1. 1 cup of seedless raisins

OR...

2. Herbs: ½ t. dried parsley, 1 t. dried basil, ½ t. aniseed, 2 t. dried summer savory, ¼ t. powdered thyme

OR...

3. Herbs: 2 t. crumbled leaf sage, 1 t. crumbled marjoram, 1 t. caraway seed

OR...

4. ¾ cup citron, dried fruits and peels

OR...

5. ½ cup orange marmalade and only use ¼ cup molasses