

Bread

Biscuit

English Muffins in a Loaf

Has all the nooks and crannies and no preservatives. Toasted in the morning with your favorite jam; what a crowd pleaser.

5-1/2 to 6 cups all-purpose flour
2 pkg. (1-1/2 Tbs.) active dry yeast
1 Tb. sugar
2 tsp. salt
1/4 tsp. baking soda

2 cups milk
1/2 cup water

1/2 cup cornmeal



Combine 3 cups flour (spoon lightly into cup), yeast, sugar, salt and soda.

Heat liquids until very warm (120 to 130 degrees). Add to dry mixture; beat well.

Stir in enough flour to make a stiff batter. Note: I used all 6 cups.

Spoon into two greased and sprinkled with cornmeal, 8-1/2-inch x 4-1/2-inch loaf pans.

Sprinkle tops with cornmeal and cover. Let rise in a warm place for 45 minutes.

Bake at 400 degrees for 25 minutes until gold brown.

Remove from pans immediately and cool on wire rack.

Yield: 2 loaves of bread.

Microwave: Reduce flour by 1 cup. Mix and let rise, as directed. Microwave each loaf on high power 6-1/2 minutes, no longer. Surface of loaf will be moist, flat and pale. Allow to rest 5 minutes before removing from pans.