

English Muffin Bread

Recipe by: Cooks Country, modified by the O'Connor clan

Servings: 4

Amount	Ingredient	Prep Notes
	cornmeal	
5 cups	bread flour	
1 tablespoon	sugar	
2 teaspoons	salt	
1 teaspoon	baking soda	
2 1/2 cup	whole milk	heated to 120°

- grease two 8 1/2 by 4 1/2 loaf pans and dust with cornmeal
- combine remaining dry ingredients in a large bowl, stir in milk until dough pulls away from edges of the bowl
- cover dough and let rise in a warm place for about 30 minutes, until doubled and bubbly
- stir dough and divide between loaf pans, pushing dough into the corners of the pans with a greased spatula
- cover pans and let rise for another 30 minutes, until dough reaches the top of the pans
- adjust oven racks to middle position and preheat to 375°
- uncover dough and cook until well browned, about 30 minutes. Rotate pans halfway through
- turn out bread onto cooling rack and let cool

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- *note:* dough is very sticky