



Schlotsky39s Bread

Jacob · 28/09/2024



Prep Time

N/A

Difficult

Medium

Servings

N/A

Description

The dough will look resemble a batter almost pourable Take care not to add too much flour If using allpurpose flour use a little less as it is heavier than bread flour Great to eat hot from the oven with butter

Ingredients

— - ½ cup warm water (110 degrees F/45 degrees C) - 1 tablespoon white sugar - 2 ¼ teaspoons active dry yeast - ¼ teaspoon baking soda - 1 ½ teaspoons warm water (110 degrees F/45 degrees C) - ¾ cup warm milk (110 degrees F/45 degrees C) - ½ teaspoon salt - 2 ½ cups bread flour - 2 tablespoons cornmeal

Instructions

1. In a small bowl stir together the warm water
2. sugar
3. and yeast. Stir to dissolve and set aside. In a large bowl dissolve baking soda with the 1 1/2 teaspoons warm water. Add the warm milk
4. salt
5. and one cup of the flour. Beat with a wire whisk until smooth. Beat in yeast mixture and remaining flour. Batter should be thick
6. sticky
7. and smooth. Prepare 2 pie pans with non-stick spray. Dust pans with cornmeal. Place 1/2 dough in each pie pan. Batter will spread during rising time. Spray top of dough with non-stick cooking spray. Cover and let rise for one hour. Repeat spraying of bread with non-stick cooking spray. Bake in a preheated 375 degree F (190 degrees C) for 20 minutes. Allow to cool for an hour before slicing.