



## Microwave English Muffin Bread

Jacob · 28/09/2024



### Prep Time

25 mins

### Difficult

Medium

### Servings

55 mins

### Description

Try this microwaved bread recipe for delicate English muffin bread thats baked in your microwave

### Ingredients

— - 1 tablespoon yellow cornmeal -  $\frac{1}{4}$  cup warm water (110 degrees F/45 degrees C) - 1 (.25 ounce) package active dry yeast - 1 cup lukewarm milk - 2 teaspoons white sugar - 1 teaspoon salt - ? teaspoon baking soda - 1 cup whole wheat flour - 2 cups all-purpose flour

### Instructions

1. Lightly grease a 9x5-inch microwave-safe loaf pan and sprinkle with cornmeal. Pour water into a large bowl. Add yeast and stir to dissolve. Add milk
2. sugar
3. salt
4. and baking soda
5. then add whole wheat flour; beat until well combined. Beat in all-purpose flour
6. 1/2 cup at a time
7. until a soft dough forms. Turn dough out onto a lightly floured surface and knead until smooth
8. about 5 minutes. Shape dough into a loaf and place into the prepared pan. Cook
9. uncovered
10. in a 650-watt microwave oven set at 50% power for 1 minute. Let rest for 10 minutes. Repeat Step 4 one or two times
11. until loaf has doubled in size. Microwave on high until top of loaf is no longer moist
12. 4 to 6 minutes. Remove from the microwave and let stand in the pan for 5 minutes. Remove to a wire rack to finish cooling. Tips This recipe was developed for a 650-watt microwave. Cook times will vary for different models. You might also try adding about 1 teaspoon of cinnamon and 1/2 cup of raisins to a batch.