



Buttermilk Honey Bread

Jacob · 28/09/2024



Prep Time

1 hr 40 mins

Difficult

Medium

Servings

2 hrs 40 mins

Description

A tangy and delicious bread I have gotten compliments on this bread wherever I take it

Ingredients

- - 1 ½ (.25 ounce) packages active dry yeast - 1 teaspoon white sugar - ¾ cup warm water (110 degrees F/45 degrees C) - 1 ½ cups buttermilk
- room temperature - 2 tablespoons unsalted butter
- melted - 3 tablespoons honey - 1 tablespoon salt - 6 ½ cups all-purpose flour

Instructions

1. In a small mixing bowl
2. dissolve yeast and sugar in the warm water. Let stand until creamy
3. about 10 minutes. Combine buttermilk
4. butter
5. honey and the yeast mixture in a large mixing bowl. Add salt and two cups of the flour. Whisk well to combine. Add the remaining flour
6. 1/2 cup at a time
7. mixing well with a wooden spoon after each addition. When the dough has pulled together
8. turn it out onto a lightly floured surface and knead until smooth and supple
9. about 6 minutes. Lightly oil a large mixing bowl
10. place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and put in a warm place to rise until doubled in volume
11. about 1 hour. Preheat oven to 375 degrees F (190 degrees C). Deflate the dough and turn it out onto a lightly floured surface. Divide the dough into two equal pieces and form into loaves. Place the loaves into two lightly greased 9x5 inch loaf pans. Cover with a damp cloth and let rise until doubled in volume
12. about 40 minutes. Bake at 375 degrees F (190 degrees C) for about 30 minutes or until the tops are golden and the bottoms of the loaves sound hollow when tapped.