



Grandma39s English Muffin Bread

Jacob · 28/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

2 hrs 30 mins

Description

Make the dough for English muffins in the bread machine then bake the loaves in the oven and toast slices just before eating for the best taste My grandma used to bake her loaves in large greased cans coated with cornmeal which added to the English muffin appearance Today she uses nonstick pans

Ingredients

— - 1 cup warm milk - $\frac{1}{4}$ cup water - 3 cups all-purpose flour - $\frac{1}{2}$ tablespoon white sugar - 1 teaspoon salt - ?
teaspoon baking powder - 2 $\frac{1}{4}$ teaspoons active dry yeast

Instructions

1. Place milk
2. water
3. flour
4. sugar
5. salt
6. baking powder
7. and yeast into a bread machine in the order listed
8. or follow the order recommended by the manufacturer if different. Run Dough cycle. Remove dough from the machine after the cycle is done
9. about 90 minutes. Shape 2/3 of the dough into a loaf; place into a 9x5-inch nonstick loaf pan. Shape remaining dough into a smaller loaf; place into a 7x3-inch nonstick loaf pan. Cover and let rise until doubled in volume
10. about 30 minutes. Meanwhile
11. preheat the oven to 400 degrees F (200 degrees C). Bake loaves in the preheated oven until golden brown on top
12. about 15 minutes. Carefully tip loaves out of the pans onto a work surface and gently tap bottoms. If they sound hollow
13. bread is done. Tips Grandma bakes hers longer than 15 minutes for a browner
14. chewier crust.