

English Muffin Loaf

(2 loaves)

2 pks dry yeast
1 tbs sugar
6 C unsifted flour
2 tsp salt
¼ tsp baking soda
2 C mild
½ C water

(10 C flour is enough for double recipe. Less rising time with rapid rise yeast)

Combine 2 ½ C flour, yeast, sugar, salt and soda. Heat liquids until very warm. Add to dry mixture and beat well. (Original recipe called for beating with spoon but I use hand mixer and beat 2 min.) Stir in enough flour to make a stiff batter. Spoon into 2 – 8 ½ x 4 ½ inch bread pans that have been well greased. Cover, let rise 25 to 30 minutes. Bake at 400 degrees for 25 min. Remove from pans immediately and cool.

(I watch the rising closely because you do not want the batter higher than the pan like regular bread or it will go over the sides. You may have to make it a few times to get it right.)