

Peasant Bread

Makes (2) 9 x 5 round loaves

2 cups milk

1 cup water

2 teaspoons salt

2 tablespoons molasses

2 packs of yeast

1 cup corn meal

3 cups whole wheat flour (or 2 cups whole wheat, 1 cup oats)

4 cups white flour

Mix first 4 ingredients. Heat to lukewarm. Add other ingredients. Mix well. Let rest 10 minutes. Place in oiled bowl – turn so all dough is oiled. Cover. Let rise for 1 hour. Punch down. Shape into 2 loaves. Let rise again until doubled. Bake 15 minutes at 375°. Then 30 minutes at 350°. Brush with oil. Cover with towel while cooling.