



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

Best Homemade Bread

Makes 2 loaves

¼ cup warm water
5 teaspoons active dry yeast

Place in small bowl and let sit for 10 minutes.

In the bowl of your stand mixer, place: *this can be done by hand*

1 cup large flake oatmeal
¼ cup wheat bran
¼ cup golden raisins
½ cup butter
3 tablespoons honey
1 ¼ cup boiling water

Allow to sit until butter has melted - stir often.
Then add:

1 cup whole milk
2 tablespoons poppy seeds
¼ cup pepitas
3 tablespoons sesame seeds
2 teaspoons salt

Stir well then add yeast mixture, stirring again.

Using the dough hook attachment, add 3 cups multi-grain bread flour.
Add an additional 3 cups all purpose flour in half cup increments.
Knead for 5 minutes.
Dough will be slightly sticky.
Butter a large mixing bowl to raise dough in.
Cover and allow to double in bulk.
Punch dough down, knead slightly and raise again until doubled.
Shape loaves and place in greased bread pans: cover and raise until doubled.

Preheat oven 375°F

Bake loaves for 45 minutes
Remove from oven onto a cooling rack.

THE LOVE: Give your bread the time it needs to raise properly.