



HERB BATTER BREAD

- 1 1/4 Cups Warm Water
- 1 Package Active Dry Yeast
- 2 Tablespoons Softened Shortening
- 2 Teaspoons Salt
- 2 Tablespoons Sugar
- 3 Cups Sifted Flour
- 1/2 Teaspoon Nutmeg
- 1 Teaspoon Poultry Seasoning
- 2 Teaspoons Caraway Seed

DIRECTIONS

1. Measure the water into a mixer bowl.
2. Add the yeast and let stand to dissolve.
3. Add the shortening, salt, sugar, and half the flour.
4. Beat with electric set at medium speed.
5. Add remaining flour, nutmeg, poultry seasoning and caraway seed.
6. Blend until smooth.
7. Cover with a clean cloth and place in a warm spot.
8. Allow to rise until doubled in bulk, about 1 hour.
9. Punch down.
10. Place in a greased bread pan.
11. Cover and let rise until the batter reaches the top of the pan.
12. Bake in a 400 degree oven for 35 minutes.
13. Turn out on a wire rack to cool.