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ENGLISH MUFFIN BREAD

- 1 Cup Milk
- 2 Tablespoons Sugar
- 1 Teaspoon Salt
- 3 Tablespoons Butter
- 1 Cup Warm Water
- 1 Package Active Dry Yeast
- 5 1/2 Cups Flour
- Cornmeal

DIRECTIONS

1. Scald milk; stir in sugar, salt and butter. Cool to lukewarm.
2. Measure warm water into large warm bowl.
3. Sprinkle in yeast, stir until dissolved.
4. Stir in lukewarm milk mixture.
5. Add 3 cups flour, beat until smooth.
6. Add enough flour to make a soft dough.
7. Turn onto a floured board and knead for 2 minutes.
8. Place in a greased bowl, grease top.
9. Cover and let rise for 1 hour.
10. Punch down and divide in half.
11. Shape into loaves.
12. Roll each loaf in cornmeal.
13. Place in 2 greased loaf pans.
14. Cover and let rise for 1 hour.
15. Bake in a 400 degree oven for 25 minutes.

