

English Muffin Loaf



Ingredients

Cornmeal

5 cups einkorn all-purpose flour

1 1/2 tablespoons instant or rapid rise yeast

1 tablespoon sugar

2 teaspoons salt

1 teaspoon baking soda

3 cups hot milk (120 degrees)

Directions

1. Grease two 8 1/2 x 4 1/2" loaf pans and dust with cornmeal. Whisk flour, yeast, sugar, salt and baking soda together in large bowl. Using wooden spoon, stir in hot milk until combined, about 1 minute. Cover bowl with greased plastic wrap and let dough rise in warm place until bubbly and about doubled in size, about 30 minutes.
2. Mix and divide between pans, pushing into corners with greased rubber spatula (Pans should be about 2/3 full). Cover pans with greased plastic and let dough rise in warm place until it reaches the edges of pans, about 30 minutes. Adjust oven rack to middle position and heat oven to 375°F.
3. Remove plastic and transfer pans to oven. Bake until bread is well browned and registers 200 degrees, about 30 minutes. Remove bread from pans and let cool completely on wire rack, about 1 hour, before slicing.