

Steakhouse Honey Wheat Bread



Ingredients:

1¼ cup warm Water (105-110°)
2 tsp Sugar
1 pkg Active Dry Yeast (2 ¼ tsp bulk yeast)
2 cup Bread Flour
1¾ cup Whole Wheat Flour
1 tbsp Cocoa Powder
2 tsp Instant Coffee Granules
1 tsp Salt
2 tbsp softened Butter
¼ cup Honey
2 tbsp Molasses
¼ cup Yellow Corn Meal

Directions:

Proof the Yeast: Measure the warm water into a 2 cup or larger measure. Add the sugar and yeast and stir to dissolve. Within 5 minutes the yeast should have begun to bubble and grow. While the yeast proofs, mix the flours, cocoa, coffee and salt in a large bowl. Stir together with a whisk. Using your fingers, mix the softened butter into the flour mixture. Make a well in the center of the dry ingredients and add the honey, molasses, and yeast-water mixture. Stir from the middle, bringing the dry ingredients gradually into the wet. You can start out with a wooden spoon but will need to use your hands to finally bring the dough together. Turn the rough dough out on a lightly floured surface. Knead for 10 minutes adding small amounts of flour to kneading surface only as needed. Let the dough rest a few minutes while you wash and dry the bowl that you used to mix it in. Spray the inside of the bowl with cooking spray. Put the dough into the bowl top side down and then turn it over to coat all sides of the dough with cooking spray. Cover the bowl with plastic wrap and set it in a warm place to rise.

The interior of an oven with a light on is usually warm enough.
Let the dough rise for 1-1 ½ hours or until doubled in size.
When the dough has doubled, cut it into 6 portions.
Form each portion into either a 6" log shape or a round mini boule.
Pour a small amount of cornmeal onto your work surface.
Moisten each dough portion very lightly by wetting your hands, removing most of the water and rubbing over the dough.
Roll the moistened loaves in cornmeal to coat.
Gently pat to remove any excess cornmeal.
Place the loaves in a lightly oiled baking sheet.
Cover with plastic wrap and set aside to rise another hour or until doubled in size.
Preheat oven to 350°.
Uncover the dough and bake for 35-40 minutes.
Remove from the oven and allow to cool for 10-15 minutes.
Serve with plenty of butter.