

Cornmeal Loaves-makes 2



6-6 1/2 cups flour, divided
2 pkg. (2 1/4 teaspoons each) active dry yeast
2 1/4 cups milk
1/3 cup sugar
1/3 cup butter
1 tablespoon salt
2 eggs
1 cup yellow cornmeal

In a large mixer bowl, combine the yeast and 3 cups of the flour. Combine milk, sugar, butter, and salt, and heat to 120° F. Add to dry mixture in bowl; add eggs. Beat at low speed to combine, then beat at medium speed for 3 minutes. Stir in cornmeal and enough of the remaining flour to make a soft dough.

Turn out onto a lightly floured surface, and knead for 3-5 minutes, or until smooth and elastic. Place dough into a bowl, cover, and let rise in a warm place for 1 hour.

Punch dough down; divide in half. Roll each half into a rectangular shape and roll up, starting with the short end. Pinch seams to seal and place each loaf into a 4x8 or 9x5 inch loaf pan. Cover and let rise 30-45 minutes, or until doubled.

Preheat oven to 350° F. Bake loaves for 25-30 minutes, or until browned. Remove from pans; cool on wire racks.