

# Bread Machine Recipes

## Outback Bushman's Bread

### INGREDIENTS

- 1 ½ cups warm Water.....○
- 2 tablespoons Land of Lakes Butter, softened.....○
- ½ cup Honey.....○
- 2 ¾ cups Bread Flour.....○
- 1 cups Wheat Flour.....○
- ½ tablespoon Hershey Cocoa.....○
- 2 tablespoons Wheat Germ.....○
- 2 tablespoons Vital Wheat Gluten.....○
- 1 tablespoon Sugar.....○
- 1 teaspoon Instant Coffee.....○
- 1 teaspoon Salt.....○
- 2 ½ teaspoons Active Dry Yeast.....○

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- ¼ cup Water.....○
- 1 tablespoon Red Food Coloring.....○
- ½ tablespoon Yellow Food Coloring.....○
- ½ tablespoon Green Food Coloring.....○
- ½ cup Yellow Corn Meal.....○

### PREPARATION

- Place all ingredients above the line except yeast in Bread Machine in order listed above.
- Make small indentation on top of dry ingredients and place yeast into it making sure yeast does not touch water. Set Bread Machine on Basic Dough setting and start.
- Mix ¼ cup of water and the 3 Food Colors together. When machine begins mixing dribble coloring mixture into dough. When machine completes dough cycle remove from machine onto well greased sheet.
- Punch it down and divide it into 8 even portions for small loaves (divide dough in half, divide those halves in half, and then once more), or into 3 even portions for long baguettes. Form the portions into tubular shaped loaves about 8 inches long and 2 inches wide for small, and about 12 inches long and 3 inches wide for baguettes. Sprinkle the entire surface of the loaves with cornmeal and place them onto a cookie sheet (or two). Cover the cookie sheet(s) with plastic wrap and let the dough rise once more for another hour in a warm location.
- After the hour is up, preheat the oven to 350 degrees. Uncover the dough and place it into the preheated oven. Bake it for 20-24 minutes. The loaves will begin to darken slightly on top when done.

**Makes 8 small loaves / or 3 long baguette.**