

Dark Forest Bread

INGREDIENTS

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

- ¼ 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.
- When machine completes dough cycle remove from machine onto well greased sheet. Punch it down and divide it into 8 even portions (divide dough in half, divide those halves in half, and then once more). Form the portions into tubular shaped loaves about 8 inches long and 2 inches wide. 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.