

# DOWNLOAD PDF BROWN BREAD WITH HONEY-MOLASSES BUTTER (TURKEY)

## Chapter 1 : Outback Honey Wheat Bushman Bread Copycat | The Hungry Hoarder

*Molasses, honey and whole wheat flour give these rolls a mild sweetness and great flavor, especially when slathered with brown sugar butter! Some time ago I participated in a bread baking challenge group where we were given monthly challenge themes.*

For my particular bread machine I add all of the wet ingredients first water, molasses, butter, egg. Then I add the dry ingredients next flour, oats, salt and end by pressing a small indentation into the flour with my finger. This is where you place the yeast. Once the bread is baked, I coat the top of the hot loaf with butter and remove the bread machine bowl to a wire rack to cool completely. I like to serve this bread toasted and spread very liberally with real butter. Bread looks fantastic! you are seriously making me want to get a bread machine! Especially to make this very loaf it sounds so interesting and I love molasses! Wish I had a piece! Reply 3 missginsu February 5, at 6: The thing I always hate about bread machine loaves is the crust my favorite part. Reply 4 Victoria November 16, at 9: No fuss, no muss, and fresh bread in an hour. Nice camera work, by the way. Reply 6 Donna February 5, at 7: Makes me want to break out my bread machine in the basement, still new and sealed in package.. I would love to make some French Toast with this! Think I will have to whip some up this week-end. Once you use the bread machine you will never go back to hand mixing! Reply 12 Lynda February 6, at I wish I had some now! BTW, I left some awards for you at my blog! Reply 13 Lys February 6, at 1: Note to self, do not use that Krusteaz mix. Reply 14 JBreiding February 6, at 1: Take your yeast, packet or measured amount, and some warm water. Combine them and let them set aside as you gather your ingredients. By the time you have combined all other ingredients the yeast should be dissolved, or woken, and ready to pitch. This will help the rising in a bread machine. Judging by the size of your loaf it was probably fairly heavy. I had this same problem for ever with my bread machine until I started brewing beer and took some lessons from that and applied it to bread, given they are both fermentation of yeast. It worked out well, needless to say I no longer use a bread machine and just do it all by hand. Only really requires 10 minutes of needing the rest is just waiting. Reply 15 EB February 6, at 3: The cloth kind made especially for Saturday morning cartoons. Reply 16 Jaime February 8, at 8: Do you have any recommendations for recipes or cookbooks that result in fairly simple and yummy treats? I am going to start this Monday off with some brownies from a box. I had a recipe for brownies from Martha Stewart Living magazine that I was all excited about, but then I realized it called for 8 sticks! I am a huge bread baby! I was wondering if there is a version for a 2-lb loaf? Mine only makes the giant loaves, thanks! Otherwise it looks terrific. The result was quite satisfactory. So my question is, does molasses activate yeast I used dried yeast as much and good as sugar, so that I can replace sugar with molasses completely? Or do I have to keep a portion of the sugar? Many thanks in advance.

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### Chapter 2 : Honey Whole Wheat Bread - Nana's Best Recipes

*Honey Molasses Wheat Bread I created this wonderful bread recipe a few years ago while dating a past girlfriend. Our relationship was rather volatile, but one thing we enjoyed together was an excitement for randomly making baked goods.*

Mix sugar with warm water, then dissolve the yeast in the solution. In five minutes the solution will begin to foam as the yeast begins its gassy dance party. While the yeast is waking up, mix the flours, cocoa, and salt in a large bowl. Mix butter into the dry mixture with your hands. Make an impression in the middle of the dry mixture. Add the honey and molasses into the well. Mix the coloring with the yeast solution, then pour the solution into the well. Stir from the middle bringing the dry mixture into the wet stuff, slowly at first, then quickly as you incorporate all the ingredients. You will eventually have to use your hands to combine everything. When the dough has doubled, separate it into 6 even portions. Roll each dough portion into logs that are 6 inches long and 2 inches wide. Pour cornmeal onto your rolling surface. Moisten your hands then rub water onto each dough log and roll it in the cornmeal. Arrange the rolled dough on a baking sheet and cover it with plastic wrap. Set the dough in a warm spot to rise for another hour or so until the loaves have doubled in size. Preheat the oven to degrees. Uncover the dough and bake it for 35 to 40 minutes in the hot oven. When the bread is done, take it out of the oven and let it cool for 10 to 15 minutes. Serve the bread with a sharp bread knife and butter on the side. Mix the coloring with the water. Add the colored water to the bread pan followed by the flours, sugar, salt, butter, cocoa, honey, molasses, and yeast. Set the machine to knead and walk away. Recipe slightly adapted from Top Secret Recipes 3.

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### Chapter 3 : Steakhouse Honey Wheat Bread

*In a large mixing bowl add yeast and honey to the warm water, let sit until creamy and bubbly. Affix paddle attachment to mixer and add the butter, sugar, egg and molasses, mix well.*

A nice, big, juicy steak cooked just the way you like. That bread is so dark and moist and chewy and has just the faintest hint of sweet. Spread it with some whipped butter and my, oh my, I could make my whole meal from that bread and a salad. I had to find a way to make something similar at home. So, naturally, I started searching recipes on the internet. After reading many, I narrowed the prospects down to two. One from Top Secret Recipes and one from Food. I so enjoyed making this bread. I forget from time to time how much I enjoy working with yeast doughs. There was a time that I made almost all our bread, but I got away from doing it for some reason. Too busy, I imagine. The first step in making any yeast bread is to proof the yeast. That just means proving that the yeast is alive so it will be able to make the bread rise. So, to proof the yeast, measure the warm water into a two-cup or larger bowl or measuring cup. The water should be between and degrees. Just use tap water that is no longer cool to the touch and feels nicely warm. Within 5 minutes the yeast should have begun to bubble and grow. In the photos above, the yeast had been proofing for about 10 minutes. See how much it grew in that short time? While the yeast proofs, mix the flours, cocoa, instant coffee granules, and salt in a large bowl. Stir it all together with a whisk. Using your fingers, mix the softened butter into the flour mixture. Make a well in the center of the dry mixture and add the honey, molasses, and yeast-water mixture. Stir from the middle, bringing the dry ingredients gradually into the wet. Turn the rough, shaggy dough out onto a lightly floured surface. Just start kneading and it will quickly come together in a nice ball. Knead for 10 minutes adding small amounts of flour to the kneading surface only if the dough starts to stick. See how nicely it came together? Let the dough rest for a few minutes while you wash and thoroughly 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 so that the top gets coated with a bit of the cooking spray. Cover the bowl with plastic wrap and set it in a warm place to rise. The interior of your oven with the light on is usually just warm enough. When the dough has doubled, turn it out and cut it into 6 portions. Just let it deflate naturally as you remove it from the bowl. Form each portion into either a 6-inch loaf 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 your hands over the dough. Roll the lightly moistened loaves in cornmeal to coat. Gently pat to remove any excess cornmeal. Place the loaves on a lightly oiled baking sheet. Cover with plastic wrap and set aside to rise for another hour or until doubled in size. Preheat the oven to degrees. Uncover the dough and bake for minutes. Remove from the oven and allow to cool for 10 to 15 minutes. A word of caution “ because this bread has instant coffee granules in the dough, there is going to be a faint smell of burnt coffee while it bakes. I even became so concerned that I opened the oven and turned one loaf over to check while it was baking” something I almost never do. The bread is not burning. Serve with plenty of butter. Stir it into the yeast and water before adding it to the water.

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### Chapter 4 : Recipe: Honey Molasses Wheat Bread | The Bald Gourmet

*Irish Brown Bread with Buttermilk Recipes butter, honey, baking soda, whole wheat flour and 2 more. BROWSE. Molasses Brown Bread Recipes.*

In a saucepan, bring water just to a simmer. Pour the water over 1 cup oats in a bowl. Stir in molasses; let stand until mixture cools to warm, 10 minutes. Transfer to bowl; add both flours and dry milk. Sprinkle oat-molasses mixture with yeast. Stir in 1 cup flour mixture, and then the salt. Stir in remaining flour mixture, 1 cup at a time. Turn dough out onto a floured surface. Using floured hands, knead until smooth, 5 to 10 minutes. Transfer dough to a lightly oiled bowl; turn to coat. Loosely cover with plastic wrap; let dough rise in a warm spot until doubled in bulk, 1 hour. Transfer to a lightly floured surface. Knead dough once or twice. Flatten into a 9-inch circle. Pull edges of dough up and in toward center; pinch to seal. Pull down on dough with cupped hands to stretch top; pinch edges at bottom. Place on oiled baking sheet, seam side down. Cover with oiled plastic wrap. Let rise until dough doubles in bulk, 45 minutes to 1 hour. Preheat oven to degrees. Score an "X" in top of dough. Brush with egg white; sprinkle remaining oats. Reduce oven to degrees. Bake, rotating sheet halfway through, until bottom sounds hollow when tapped, 40 to 45 minutes. Let cool completely on a wire rack before slicing.

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### Chapter 5 : Sweet Molasses Bread

*Here's how: combine the yeast, water, molasses, honey, salt, and 3 cups whole wheat flour. Let it sit at room temperature for about 45 minutes to create the "sponge". Then add the butter and remaining flour - both wheat and white, and knead until smooth and elastic.*

Proof the yeast in the warm water until creamy. Add the butter, sugar, molasses and salt and mix well. Place the liquid in a large mixing bowl. Then add 3 cups of the flour and 1 cup of rolled oats and mix well. Add only enough of the remaining flour to make a soft dough. This may take the additional two, it may not. It depends on the moisture content in the flour. Knead the dough until smooth and then place in a greased bowl. Knead until smooth, about minutes. Place the dough in a greased bowl. Cover with plastic wrap and a towel and place in a warm spot. Let rise until the dough doubles in size, about 2 hours. Let the dough rise, covered with plastic wrap and a towel, until doubled. I use my hot water radiator for a heat source. Grease a 6x10 loaf pan with shortening or butter. Traditionally the dough would be divided into 2 or 3 balls and placed side by side in the pan and allowed to rise. Do so if you wish. Roll each into a long cylinder and braid them. Place the braid in top of the remaining dough. No need to "join" them. They will automatically join when going through the second raise. Shape the remainder into a cylinder with your hands. Place that dough in the prepared pan. Place the braid on top top of the dough in the pan. Let rise for a further 45 minutes to 1 hour. This is the risen loaf just before baking. The bottom has filled the pan and all is very puffed up. This makes the moist environment necessary to help the bread rise in the oven. Bake the loaf in the centre of the oven until it sounds hollow when tapped with your fingers. For me that was 50 minutes. Remove from the oven and let sit in the pan 10 minutes. Then remove the loaf to a rack to finish cooling. Fresh from the oven. Rub the top with butter if you wish. If you like this post retweet it using the link at top right, or share using any of the links below.

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### Chapter 6 : Whole Wheat Bread With Honey & Molasses – New Life On A Homestead | Homesteading B

*Yes, go to my recipes section, or do a search for "bread" ðŸ™, The dinner roll recipe makes a delicious loaf if left as one big piece and allowed to rise in a large bread pan for about 30 min. Then bake about 12 min, or until the top is browned.*

Love the soft brown bread at The Outback Steakhouse? Now you can make it at home with my Outback bread recipe. My very favorite part of eating out at the Outback Steakhouse is the sweet dark brown bread they bring out before the meal. A few years ago I tinkered with my best dinner rolls recipe to see if I could modify it to resemble the sweet molasses bread from the Outback. I could honestly skip the meal and just eat this bread. I used just a bit of brown gel coloring. Make sure you whip up some butter to serve with! So before we get to the recipe, let me tell you a little secret: I like this bread even better made as rolls. Actually, I like just about ANY bread recipe better made as rolls. Outback Bread Recipe Download the printable recipe card by clicking here. The water should feel warm to the touch, but not hot. Give it about 10 minutes to let the yeast proof – it will get nice and puffy looking, like this: Then you can start adding the other ingredients. First add the whole wheat flour, the butter, the egg, the molasses, and the honey. If you want to add food coloring, do so now. Using a dough hook, turn the mixer on to low and start letting everything combine. Keep mixing until everything is incorporated. You want the dough to pull away from the sides of the mixer bowl, so add more flour as needed. It should look like this: If it starts sticking to the bowl too much, you can add some more flour to keep it looking like it does in the photo above. After kneading, turn the dough out and form it into a tight ball. I spray the inside of my mixer bowl and place my dough back inside it to rise. If you do this, be sure you put it in a bowl with high sides and cover it with a damp towel to keep it from drying out. Rise time will be minutes depending on how warm it is. You want the dough to double in size. For small loaves, divide the dough into 6 equal sections. Roll the square up into a log, pinching the seam at the bottom. Place each log onto a greased cookie sheet pan. Spray gently with water and sprinkle with cornmeal. Cover with a dry towel and allow to rise until doubled again, about minutes. Bake at degrees for minutes until loaf sounds hollow when you tap on the bottom. How to make Outback bread rolls Once the dough has doubled in size, separate it into 16 sections and form into balls. Bake at for about 20 minutes until cooked through. If in doubt, give them another minute or two. Better slightly overdone than doughy inside. I cut the dough into 16 equal sections, then pick up one section in my right hand. I make a circle with the thumb and forefinger on my left hand, then gently push the dough piece through it, dusting it with flour if needed. That makes a nice tight ball. Outback Bread recipe tips Ok, I have a couple final tips to make sure your bread turns out amazing: This bread uses two types of flour – whole wheat flour and bread flour. It has a much higher protein content which does a better job building gluten and will make sure you get a good rise on the bread. Yes, we use a bit of baking cocoa in the recipe. It adds color and a little depth of flavor, although the bread does not taste like chocolate. If you need help with bread baking in general, you can click over to my Very best dinner roll recipe. That post includes a step by step video that walks you through the entire process.

### Chapter 7 : Molasses Bread Recipes | SparkRecipes

*Recipe: Maritime Molasses Brown Bread stirring molasses and butter into boiling water with salt then over the oats and allowing it to cool before proceeding with.*

### Chapter 8 : Whole-Wheat Oat Bread

*This bread gets some color from the molasses and baking cocoa that are in it (don't worry, it doesn't taste like chocolate!) but if you want a nice deep brown you'll want to add some coloring.*

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### Chapter 9 : Molasses Oatmeal Bread Machine Recipe â€™ Erin Cooks

*Sweet Molasses Bread Recipes 3, Recipes. Would you like any oats in the recipe? Oats salt, molasses, butter, guinness, steel cut oats, brown sugar and 8 more.*