

English Muffin Loaves



I have always loved the flavor of Thomas's English Muffins or any english muffin for that matter. They remind me of summer mornings at my Nana and Pop-pop's house in Upstate New York. Clear chilly mornings and breakfast cooking on the old gas stove. Join me in the trip down memory lane and try this recipe for English Muffin Bread. It's almost the real thing.

English Muffin Bread (makes 2 loaves)

2 pkgs dry yeast
6 cups of flour
1 tablespoon sugar
2 teaspoons salt
1/4 teaspoon baking soda
2 cups milk
1/2 cup water
cornmeal

Combine 3 cups flour, yeast, sugar, salt and baking soda.

Heat the liquids until very warm 120 – 130 degrees F.
Add to dry mixture and beat well
Stir in the rest of the flour to make a stiff dough. (If using a stand mixer, switch to the dough hook)
grease two loaf pans and sprinkle with corn meal.
Spoon and spread into loaf pans
Cover with a cloth and let rise in a warm area for 45 minutes

Preheat oven to 400 degrees F
Bake for 25 minutes
remove from pans immediately and cool on a rack



to serve- slice and toast. Enjoy with butter and jam.

Gift Giving opportunity with English Muffin Bread.

Are you looking for ways to give homemade gifts this holiday season or any gift giving occasion? Delivering a basket of fresh English Muffin bread and your homemade jams and jelly would be a thoughtful gift. If you don't want to make the bread right before giving the gift, you can make the English muffin bread ahead of time. After baking and cooling, wrap the loaves tightly in aluminum foil and place in a plastic bag and freeze. When you are ready to give the gift basket, take the loaves from the freezer and remove from the plastic bag. Arrange with the jars of jam or jelly in the basket. Attach a note that the bread is English Muffin and tastes best toasted with butter and jam! I am positive that your family, friends and co-workers will appreciate the gift on hectic holiday

mornings.

I found this post from [Homespun Seasonal Living](#) to be very inspiring when considering homebaked bread and jam gift baskets.

The Art of Making Bread and Jam Gift Baskets





Home Made
**ENGLISH MUFFIN
BREAD**

<http://timbercreekfarmer.com>