

Noreen's Kitchen

Yeasted Buttermilk Loaf

Ingredients

3 cups all purpose flour	1 1/4 teaspoons salt
1/2 cup semolina flour (optional)	3 tablespoons butter, softened
1/2 cup buttermilk powder	1 1/4 cups warm water
1 tablespoon butter powder (Molly McButter)	1 egg white
2 tablespoons granulated sugar	1 tablespoon water
4 teaspoons instant yeast	1/4 cup rolled oats

Step by Step Instructions

Combine all ingredients except oats, egg white and 1 tablespoon of water in the large bowl of stand mixer fitted with a dough hook.

Allow to mix until the dough comes together and assess whether or not it requires additional water or flour. When the dough seems smooth allow to knead for 7 minutes.

Remove dough from bowl and oil the bowl.

Return dough to the oiled bowl and lightly oil the top of the dough.

Cover the bowl and allow to rest in a warm place until dough has doubled in size. This will take anywhere from 1 to 1 1/2 hours depending on your altitude.

Gently deflate the dough and form into a loaf shape.

Place into a 9 x 5 loaf pan and press down.

Cover pan and allow to rest in a warm place until doubled in size. This will only take about 30 minutes.

Preheat oven to 350 degrees.

Bake for 20 minutes and then cover with aluminum foil and continue to bake for an additional 15 to 20 minutes. Covering with foil will allow the bread to bake through without browning too much.

Remove from oven and allow to cool in the pan for five minutes.

Remove from pan and allow to cool completely on a rack before slicing.

Store any remaining bread in an airtight container or plastic bag.

Enjoy!