



Noreen's Kitchen

Thanksgiving Stuffing Bread

Ingredients

Makes 2 Loaves

1 1/2 to 2 cups lukewarm water	4 teaspoons poultry seasoning or
2 tablespoons instant yeast	<i>1 teaspoon rubbed sage</i>
6 tablespoons butter, melted	<i>1 teaspoon dry thyme</i>
2 large eggs	<i>1 teaspoon dry Marjoram</i>
1/4 cup granulated sugar	<i>1 teaspoon dry rosemary</i>
3 cups all purpose flour	<i>1/2 teaspoon ground nutmeg</i>
3 cups whole wheat flour	1 teaspoon onion powder
1 cup corn meal	1 teaspoon garlic powder
1/2 cup flax seed meal	1 teaspoon celery seed
2 tablespoons vital wheat gluten	1 teaspoon salt
1/4 cup dry milk powder	1 teaspoon cracked black pepper
	1 tablespoon dried parsley

Step by Step Instructions

****NOTE**:** This recipe is very heavy and if you have a smaller mixer it is recommended that you mix and knead this by hand so as not to overwork the motor of your appliance.

Combine water, yeast, butter, eggs, sugar, and yeast in the bowl of your stand mixer with the dough hook attached.

Add remaining dry ingredients on top.

Mix on low to combine all the ingredients and then increase to the highest speed allowed for kneading on your machine. Allow dough to knead for 5 minutes.

If you are kneading by hand do this for 10 minutes.

Place dough in an oiled bowl and oil the top of the dough as well, to prevent drying. Cover and allow dough to rise for 1 1/2 to 2 hours or until doubled in size.

Preheat oven to 350 degrees.

Gently deflate dough to remove excess air. Divide dough into two pieces and form into loaves.

Place formed loaves into oiled bread pans and flatten dough down a bit to ensure a beautiful crown.

Bake for 25 to 30 minutes.

Remove from oven and immediately remove from bread pans and transfer to a wire rack.

Allow bread to cool completely before slicing or serving.

This bread can be frozen, once cooled, for up to 3 months.

This bread is intended to use for making stuffing cubes for preparing turkey stuffing. However it would also be delicious for turkey sandwiches both hot and cold or as a base for an open faced turkey sandwich with gravy.

Enjoy!