

# Dakota Bread

Recipe by: Cooks Country Apr/May 2013, modified by the O'Connor clan

Servings: 8-10

Amount	Ingredient
1 cup	hot water
1.5 cups	seven grain or five grain hot cereal mix
2 tablespoons	honey
2 tablespoons	vegetable oil
3.5 cups	bread flour
1.5 teaspoons	salt
1 teaspoon	instant or rapid rise yeast

- in bowl of stand mixer, combine water, cereal, honey, and oil; let stand 10 minutes
- add flour, salt, and yeast; knead on medium-low until smooth and elastic, 4-8 minutes
- cover and let rise until doubled, 60-90 minutes
- cover rimmed baking sheet with parchment paper
- deflate and shape into a tight round ball; place on sheet, cover, and let rise until doubled in size, 60-90 minutes
- preheat oven to 425
- place pan filled with hot water on lowest shelf (if only one shelf, a small pan next to or on the sheet can work)
- **Reduce oven heat to 375**, bake until crust is golden brown and bread registers 200 (and/or sounds hollow), 40-50 minutes
- cool with tea towel over the top on wire rack