

Buttermilk Honey Bread Jen Wilson

2 tsp yeast

2 ¼ cup buttermilk, warm

1 tsp salt

6 cups flour (all Purpose for soft bun, bread flour for soft slight chew)

1/3 cup honey

¼ cup butter melted

1 tsp baking soda

Add 2 cups flour, yeast, salt and baking soda to mixing bowl, combine.

Add buttermilk, honey and butter to dry ingredients, mix until combined.

Gradually add remaining flour in steps, till the dough starts to pull away from the sides of bowl.

Knead until smooth and elastic.

Place dough in a greased bowl. Cover and let rise until double.

Deflate the dough, cut in half and form into 2 loaves. Place in 2 greased 9x5 pans, cover and let rise until doubled.

Bake in a 400 degree preheated oven, about 30 minutes. 15 for rolls.

Remove and brush with melted butter, cool in pan for 10 minutes, then remove from pans.