



The Birkett Mills Recipes

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P.O. Box 440, Penn Yan, NY 14527

(315) 536-3311

Bread: Buckwheat Honey Batter Bread

Makes: 1 large loaf

Ingredients

1/3 cup warm water (105-110 degrees)	3 Tbsp. buckwheat honey, room temperature
1/8 tsp. ground ginger	2 ¼ cups all-purpose flour
1 tsp. sugar	1 ¼ cup light buckwheat flour
1 packet active dry yeast	1 ½ tsp. salt
1 cup warm water	6 Tbsp. margarine (softened)

Directions

Combine first four ingredients in a 1-cup measuring cup. Let stand until mixture reaches 2/3 mark. Heavily spray food processor bowl, knife and under lid with a non-stick product. Add yeast mixture, 1 cup warm water, honey, and all-purpose flour. Process in 8-10 short burst until blended. Mix buckwheat flour with salt and add with margarine. Process 10 seconds. Scrape down bowl.

Process 10 seconds 3 times, allowing a few seconds rest between spins. Spread our batter in bowl. Cover. Let rise until double in bulk. (30-35 minutes). Process 5 seconds to beat down. Transfer batter to an oval 1 ½-quart oven proof casserole heavily sprayed with a non-stick product. Bang on counter 2-3 times to dislodge air bubbles. Cover with paper towel. Let rise until double in bulk. (20-25 minutes).

Bake 35-40 minutes until puffed high and a rich brown. Cool in casserole on a rack 5 minutes.

Turn out onto rack to cool. Serve warm or cold.



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