

Cornmeal Loaves

Two Loaves	Ingredient	One Loaf
7 cups, 952 g	Bread flour, 82%	3 ½ cups, 476 g
1 ½ cups, 213 g	Cornmeal, 18%	¾ cup, 107 g
1 ½ Tbsp, 14 g	Yeast, 1.2%	¾ Tbsp, 7 g
1 ½ Tbsp, 21 g	Kosher salt, 2%	¾ Tbsp, 11 g
½ cup, 100 g	Sugar, 9%	¼ cup, 50 g
2, 96 g	Egg, large, slightly beaten, 8%	1, 48 g
½ cup, 113 g	Butter, melted, 10%	¼ cup, 56 g
2 ¼ cups, 551 g	Milk, warmed to 105-115 degrees, 47%	1 cup plus 2 Tbsp, 276 g

In a large bowl, stir together the flour, cornmeal, yeast, salt and sugar. Form a cup in the middle and stir in the milk, eggs and butter. Stir vigorously another 15-30 seconds. Cover and allow to rise at room temperature for 2 hours then refrigerate, OR refrigerate immediately and wait at least 12 hours to use dough.

Spray two 4 ½ x 8 ½ inch loaf pans with nonstick spray then coat sides and bottom with cornmeal. Remove the dough from the refrigerator, divide in half (if making two loaves) and shape into two loaves. Place the loaves in the loaf pans, cover loosely with plastic, and allow to rise at room temperature for 45-60 minutes.

Preheat the oven to 450 degrees, then place the loaves in the oven. Turn the oven down to 400 degrees and bake for about 45 minutes. Remove from the oven and cool on a wire rack.