

Peanut Butter Bread

Two Large Loaves	Ingredient	One Large Loaf
7 cups, 952 g	Bread flour, 88%	3 ½ cups, 476 g
1 cup, 135 g	Rye flour, 12 %	½ cup, 68 g
1 ½ Tbsp, 14 g	Yeast, 1.3%	¾ Tbsp, 7 g
1 ½ Tbsp, 21 g	Kosher salt, 2%	¾ Tbsp, 11 g
½ cup, 170 g	Honey, 16%	¼ cup, 85 g
½ cup, 113 g	Butter, melted, 10%	¼ cup, 56 g
1 cup, 260 g	Peanut butter	½ cup, 130 g
3 cups, 711 g	Water, 65%	1 ½ cups, 356 g
2 cups, 350 g	Peanut butter chips, 32%	1 cup, 175 g

In a large bowl stir together the flours, yeast and salt. Form a cup in the middle of the dry ingredients and pour in the honey, melted butter, peanut butter and water. Stir until smooth then stir in the peanut butter chips and stir vigorously another 15-30 seconds. Cover the bowl and allow to rise at room temperature for about 2 hours then refrigerate, OR refrigerate immediately and wait at least 12 hours to use dough.

Remove the dough from the refrigerator and divide the dough in half (if making two loaves). Shape each half into a pan loaf then place each in a greased 8 ½ x 4 ½ inch pan sprinkled with cornmeal. Cover lightly with plastic wrap and allow to rise at room temperature for about 45 minutes while the oven warms up

Meanwhile preheat the oven to 450 degrees. When ready to bake, place the loaves on the center rack of the oven and turn the oven down to 400 degrees. Bake for about 45 minutes then remove to a wire rack to cool.

PB & J Version: Remove the dough from the refrigerator and divide the dough in half if making two loaves. Roll each half out into an 8 x 14" rectangle then spread about ½ cup of grape jelly over the dough. Roll up tightly from the short end of the rectangle and form a loaf. Place in a greased 8 ½ x 4 ½ inch pan sprinkled with cornmeal and cover lightly with plastic wrap. Allow to rise at room temperature for 45 minutes while the oven warms up

Meanwhile preheat the oven to 450 degrees. When ready to bake, place the loaves on the center rack of the oven and turn the oven down to 400 degrees. Bake for about 45 minutes then remove to a wire rack to cool.