

Herb Batter Bread

Author Betty Crocker

Ingredients

- 1 1/4 cups warm water [110°-115° F]
- 1 pkg active dry yeast
- 2 tbsp soft shortening
- 2 tsp salt
- 2 tbsp sugar
- 3 cups flour sifted
- 1/2 tsp nutmeg
- 1 tsp sage
- 2 tsp caraway seeds

Instructions

1. In mixer bowl, dissolve yeast in warm water. Add shortening, salt, sugar, and half the flour. Beat 2 minutes, medium mixer speed or 300 hand strokes. Scrape sides and bottom of bowl frequently. Add remaining flour, nutmeg, sage, caraway seeds and blend with spoon until smooth.
2. Scrape batter from sides of bowl. Cover with cloth and let rise in warm place (85°F) until double (about 30 minutes). If kitchen is cold, place dough on rack over bowl of hot water and over completely.
3. Beat about 25 strokes. Spread sticky batter evenly in greased loaf pan. 8-1/2" x 4-1/2" x 2-3/4" or 9"x5"x3". Pat top of loaf into shape with floured hand.
4. Let rise until batter reaches 1/4" (smaller loaf) or 1" (larger loaf)- about 40 minutes.
5. Heat oven to 375° F. Bake 45-50 minutes, or until brown. To test tap crust; it should sound hollow, Immediately remove from pan. Place on cooling rack or across bread pan. Brush top with melted butter or shortening. Do not place in a direct draft.

Recipe Notes

To make individual loaves, follow recipe above- except divide batter into 6 miniature greased loaf pans (4 1/4" x 2 2/5" x 1 1/2"). Bake 30-35 minutes.