



MOLASSES SANDWICH BREAD

Baking Time: 20-25 minutes

Baking Temperature: 180°C (350°F)

Yield: 1 loaf (8x4x4 inches)

Ingredients:

20g	PEOTRACO MACY'S CORNSTARCH
40g	PEOTRACO BROWN SUGAR
40g	PEOTRACO MOLASSES
300g	All Purpose Flour
6g	Instant Dry Yeast
4g	Salt
180mL	Milk, warm
30g	Butter, unsalted, softened

Procedure:

1. Prepare and lightly grease a loaf pan, size: 8 x 4x 4 inches. Set aside.
2. In a bowl, add molasses and warm milk. Set aside.
3. In a mixer with a dough hook attachment, mix flour, yeast, cornstarch, brown sugar, and salt.
4. Pour the wet ingredients into the bowl of dry ingredients.
5. Mix until a sticky dough forms. Add the butter in small pieces.
6. After adding the butter, stop the machine and cover for 8 minutes.
7. After 8 minutes, knead the dough at the mixer's level 4 for 10 minutes.
8. After 10 minutes (check the dough for gluten development), place in a greased bowl, cover, and let rise for 1 hour or until doubled in size.
9. After 1 hour, punch down the dough, form into a loaf, and place in a greased loaf pan.
10. Cover and let rise for another 40-45 minutes until the dough rises slightly above the pan.
11. Preheat oven and bake at 180°C (350°F) for 20-25 minutes until golden brown.
12. Let cool on a rack before slicing.

