

English Muffin Loaf Bread

Ingredients

- 3 cups all-purpose flour (divided)
- 1 pkg dry yeast
- 1½ Tbsp sugar
- 1 tsp salt
- Pinch of baking soda
- 1 cup milk
- ¼ cup water
- Cornmeal (for sprinkling in pan)



You will need a 8½ x 4½-inch loaf pan that has been greased and sprinkled with cornmeal. See our Pan Release recipe [here](#). Preheat oven to 400°F.

Instructions

1. In a large bowl, combine 1½ cups flour, yeast, sugar, salt and baking soda.
2. In a medium saucepan, heat the milk and water until quite warm (120°F to 130°F); add to the dry mixture; stir briskly until well blended. Stir in the rest of the flour to make a stiff batter.
3. Spoon into the prepared pan; sprinkle top with cornmeal. Cover; let rise in warm place for about 45 minutes*. Bake in preheated 400°F oven for about 25 minutes. Remove from pan and cool. Wrap tightly. Each loaf makes about 10 to 12 slices that will toast beautifully.

* I preheat my oven to 170°F, turn it off and then place a cake pan of boiling water in the bottom of the oven.