

# Huck-A-Buck Bread

A Waldorf School favorite

**2 Tablespoons of active dry yeast (just shy of 3 packets)**

**2 Tablespoons of honey**

**1 cup of lukewarm water**

**You have to first mix the yeast, honey and water together, cover the bowl and let it sit in a warm spot for about 10-15 minutes. It will bubble and foam during that time. Preheat oven to 350 deg. So it can warm while you prep.**

**4 cups of white BREAD flour –can use all-purpose if that is all you have**

**3 cups of whole wheat BREAD flour-must be bread flour so your bread is not dense**

**1 teaspoon cinnamon**

**1/3 cup of molasses**

**1/3 cup honey**

**2/3 cup of olive oil**

**1 cup of water**

**Mix the molasses, olive oil and water together in a large bowl. Add the flours and cinnamon then stir. Add the above wet yeast mixture and mix very well either by hand (will take at least 10 minutes) or using a dough hook on standing mixer. It should form a uniform and smooth light brown ball when ready. Place back into the large bowl, cover with plastic wrap or dish towel and let it rest for about 20 minutes. Take the bread dough out and pinch off pieces and roll to about a 2 ½ inch ball. They should be smaller than a tennis ball but bigger than a golf ball. Try to keep them uniform in size. Place balls onto cookie sheets leaving a bit of space for expansion. Place in hot oven for about 15 minutes. Let cool for a few minutes then remove from pan.**

**Honey butter-**

**Take one stick of butter and melt slightly. Add 2-3 tablespoons of local honey and stir to incorporate it all.**