**Molasses Bread from Outback Steakhouse**

**Servings:** 6

**Prep Time:** 10 Minutes

**Cook Time:** 35 Minutes

**Total Time:** 3 Hours 30 Minutes

**Equipment Needed:**

Measuring Utensils, Bowl

**Ingredients:**

1 1/4 Cup Water, Warm (105-110 degrees)

2 Tablespoons Earth Balance Butter, Softened

1/4 Cup Honey

2 Tablespoons Molasses

2 teaspoons Cane Sugar

1 3/4 Cups Whole Wheat Flour

2 Cups Bread Flour

1 Tablespoon Carob Flour

2 teaspoons Cafix OR Pero OR Roma Granules

1 teaspoon Sea Salt OR Pink Himalayan Salt

2 1/4 teaspoons Active Dry Yeast

Yellow Cornmeal for Dusting

**Directions:**

1. Proof the yeast: measure the warm water into a two-cup or larger measure. Add the Cane Sugar and yeast. Stir to dissolve using whisk. Within 5 minutes the yeast should have begun to bubble and grow.

2. In a separate bowl, mix the flours, Carob Powder, Cafix/Pero/Roma and salt in a large bowl. Stir together with a whisk.

3.Using your fingers, mix the softened butter into the flour mixture.Make a well in the center of the dry mixture and add the honey, molasses, and yeast-water mixture. Stir from the middle, bringing the dry ingredients gradually into the wet. You can start out with a wooden spoon but will need to use your hands to finally bring the dough together.

4 Turn the rough dough out onto a lightly floured surface. Knead for 10 minutes adding small amounts of flour to the kneading surface only if needed.

5. Cover the bowl with a damp towel and set it in a warm place to rise. The interior of an oven with the light on is usually warm enough .When the dough has doubled, cut it into 6 portions.

6. Form each portion into either a 6 inch log shape or a round mini-boule. Pour a small amount of cornmeal onto your work surface. Moisten each dough portion very lightly by wetting your hands, removing most of the water and rubbing over the dough. Roll the lightly moistened loaves in cornmeal to coat. Gently pat to remove any excess cornmeal. Place the loaves on a lightly oiled baking sheet. Cover with plastic wrap and set aside to rise for another hour or until doubled in size.

7. Preheat oven to 350 degrees. Uncover the dough and bake for 35-40 minutes. Remove from the oven and allow to cool for 10 to 15 minutes.

8. Serve with plenty of Earth Balance Butter. Eat & Enjoy!

*Bread Machine Settings*-

WHOLE WHEAT

2 POUND

MEDIUM

1. Place all Wet Ingredients in first.

2. Place all Dry Ingredients in secondly (EXCEPT the Bread Machine Yeast - it is placed in the CENTER of the bread machine LAST). Also, DO NOT put the Cornmeal in the machine. It is for dusting after the Molasses Bread is finished.