

# Kitchen Cheat Sheet: English Muffin Bread



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## Tips and Extras

- **This is an easy bread recipe to stir together by hand. I DO NOT recommend making it with an electric mixer because it will get over beaten, even on low speed, and your perfect texture will be lost.**
- Just use all-purpose flour in this recipe.
- The batter should be very loose and gloopy. If you add too much flour you won't have those lovely nooks & craters, crags and crannies! See the video or step by step images for a visual of gloopy.
- Your rise time may vary. In a cool kitchen you may need a bit longer and in a warm kitchen it may be a bit shorter.
- Don't cave to the temptation to slice it and eat it while it's warm. Cool and then be sure to slice and toast it. It makes perfect toast!
- You don't need glass bread pans - any kind you have will be fine. I prefer glass but that's a personal preference not a requirement.

## Variations

- You can make this with whole wheat flour, half whole wheat and half white.
- Feel free to add raisins, dried cranberries, dates, etc. About 1/2 cup is right.

## Storage

This simple English muffin bread will stay fresh for a day or two if it's sealed in an airtight food storage container and kept at room temperature. From scratch recipes don't last as long as commercial loaves.

For longer storage wrap it securely in plastic wrap, then aluminum foil (or put it in a freezer container) and freeze for up to 3 months.

I like to slice it up, place parchment squares between the slices, and freeze it that way. When I need a slice or two for toast it's easy to get out without thawing the whole loaf.

## *Faqs*

### **Can you make this in a bread machine?**

I don't recommend it. The bread machine over mixes the dough and you don't get the great texture. I had one reader say that it broke her machine. This ONLY requires stirring and it's so easy. Making it by hand is best.

### **Is the cornmeal necessary?**

Not really. It does help give the English muffin bread that traditional flavor and texture, though.

### **Mine collapsed! What did I do wrong?**

It sounds like it rose too long. Check out this [troubleshooting guide](#) for yeast doughs.

### **Will a plant based milk work?**

Yes, that should be fine!

### **How do I know when it's done?**

There are a couple of ways. Using an [insta-read thermometer](#) is easiest. Just poke it down in the center of the loaf and it's done when it's 190F -200F. You can tap it and it will sound hollow. Once you get some experience you'll just know!