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## TODAY'S RECIPE

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Bernard Clayton lists this bread as "Weissbrot mit Kummel (German White Bread with Caraway Seeds)" and tells of a German baker who included several loaves of a similar bread in his portrait. Be sure to follow the directions for spraying it with water during the baking to make the crust nice and crisp.

### Caraway White Bread

All recipes this week are adapted from "Bernard Clayton's New Complete Book of Breads: Revised and Expanded" by Bernard Clayton, available from Amazon.com in hardcover at:

<http://www.amazon.com/exec/obidos/tg/detail/-/0671602225/worldwiderecipes>

and in paperback at:

<http://www.amazon.com/exec/obidos/tg/detail/-/068481174X/worldwiderecipes>

4 cups (1 L) bread or all-purpose flour  
2 packages (2 Tbs, 30 ml) dry yeast  
2 tsp (10 ml) sugar  
3/4 cup (180 ml) hot milk  
2 eggs at room temperature  
8 Tbs (120 ml) butter at room temperature  
2 tsp (10 ml) salt  
1 Tbs (15 ml) caraway seeds  
Cornmeal for preparing the baking sheet

Combine 3 cups (750 ml) of the flour with the yeast and sugar in a large mixing bowl. Form a well in the center and pour in the hot milk. Using a wooden spoon or the flat beater attachment of an electric mixer, beat to form a batter. Beat in the eggs one at a time, followed by the butter and salt. Continue working by hand or with the beater, adding more flour, until it forms a rough ball in the bottom of the bowl. Add room-temperature water to cover the dough by 2 inches (5 cm). Allow the dough to rise until it floats to the surface of the water, about 1 hour. Remove the dough from the water and pat dry with paper towels. Place the dough on a floured work surface and knead, adding more flour as necessary and working in the caraway seeds, until it forms a smooth, elastic dough, about 10 minutes. Form the dough into a round ball about 8 inches (20 cm) in diameter and place on a baking sheet that has been dusted with cornmeal. Cover with a tent of foil, making sure the foil doesn't touch the dough, and allow to rise until doubled in volume, about 35 minutes. Remove the foil tent and bake in the center of a preheated

375F (190C) oven for about 1 hour. Spray the loaf lightly with water twice during baking. The bread is done when it makes a hollow sound when tapped on the bottom. Allow to cool on a wire rack before serving. Makes 1 large loaf.