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May 23, 2022

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This is for Sandi M in Spring, TX who requested the recipe for Colonial Bread in the DAK breadmaker recipe book.

This is the one I have. Hope it is the one you are looking for. I think it means that you could use either the butter or applesauce. I have not made this recipe so I don't know. I just kept the recipe booklet that came with my first breadmaker and it was a DAK 1 pound loaf maker.
 Claudine in Fort Worth, TX

Colonial Bread for DAK Breadmaker

- 1 Tablespoon Butter (applesauce)
- 1 teaspoon Salt
- 1/3 cup Molasses
- 1 1/2 cup Boiling water
- 1/3 cup Yellow corn meal
- 3 1/2 cup Bread flour
- 1 packet Yeast

Place cornmeal into bowl. Carefully pour boiling water into cornmeal, stirring to make sure it is smooth. Let stand to cool for about 30 minutes. Stir in molasses, salt and butter. Place cornmeal mixture in pan, then bread flour then yeast. Use light setting.
 Claudine in Fort Worth, TX

Be sure and put the yeast in last on top of the Bread flour and do let the cornmeal mixture cool down for the 30 minutes or else the heat will "kill" the yeast and your bread won't rise.
 Enjoy.

The same or very similar recipe was sent in by Chris R in Upstate NY, Nancy in PA, Susan T, Mary S

Comment

This is the same recipe as listed above but the recipe has some additional information so I am including both of them.
 Nancy Rogers

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Mrs. Johnson's Old Time Recipes
(Canadian,TX)

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In the 2/6 N/L, Sandi M in Spring, TX requested a recipe from a DAK bread machine cookbook.

My DAK died long ago and I now have a Zojirushi, gave the old DAK to a friend to use for spare parts for his DAK machine but kept the DAK cookbook and use some of the recipes in my ZO bread machine (^_^). Hope this is the recipe you want.

Colonial Bread

An early American favorite with a rich sweet flavor and unique texture.

- 1 package yeast
 - 3-1/2 c. bread flour
 - 1/3 c. yellow corn meal
 - 1-1/2 c. boiling water
 - 1/3 c. molasses
 - 1 tsp. salt
 - 1 tbsp. butter (or margarine)
- Use ingredients at room temperature.

5 Minutes to Automated Freedom

Place cornmeal into bowl. Carefully pour boiling water into cornmeal, stirring to make sure it is smooth. Let stand to cool for about 30 minutes. Stir in molasses, salt and butter. Place yeast in pan, bread flour and then cornmeal mixture. Select white bread and push "Start."

4 Hour Manual Method

Without DAK's Auto Bakery, you can hand knead, let this bread rise, and then bake it in 2 loaf pans in your own oven. It's just more work.

NOTES: Try adding chopped nuts, fresh or dried fruit and more.

~*Mary Alyce in WI*~

The same or very similar recipe was sent in by Chris R in Upstate NY, Nancy in PA, Susan T, Mary S

<http://www.nancyskitchen.com>

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