



Herb Batter Bread

Ingredients:

2 scant tablespoons dry active yeast
1/3 cup warm water (not more than 100 degrees)
1/3 cup warm milk
1 cup sour cream, at room temp
6 tablespoons butter, softened
2 eggs
1/3 cup sugar
2 teaspoons salt
2 tablespoons fresh parsley, finely chopped
2 tablespoons fresh tarragon or chervil, finely chopped
2 tablespoons fresh dill, finely chopped
2 tablespoons fresh chives, finely chopped
4-4 1/2 cups all purpose flour

Instructions:

Dissolve yeast in the 1/3 cup warm water in a large mixing bowl. Add milk, sour cream, butter, eggs, sugar and salt, whisk to combine. Add the herbs. Using a wooden spoon, beat in 3 cups of flour until well blended. Stir in enough of the remaining flour to make a soft dough. You may not need it all. Cover the bowl and let the dough rise until doubled in size (about 45 minutes to an hour). Stir down the dough with a spoon or your fist. Put the dough in a buttered 2 quart casserole dish or 9" loaf pan. You may also divide the dough between individual ramekins. Cover the dough again and let rise until doubled in size (about an hour). Bake the bread in a preheated 375 degree oven for about 35-40 minutes for a large loaf, or 20-25 minutes for a small loaf. The bread is done when a thermometer inserted into the center reads 200 degrees. Let the bread cool completely before cutting it.

Recipe courtesy of the Cambridge School of Culinary Arts