



Multi-Grain Bread with Cornmeal

This bread made with added teff, quinoa and cornmeal makes a delicious sandwich or French Toast in the morning for a nutritious start to your day.

Ingredients

- 1 bag [Pamela's Bread Mix & Flour Blend](#) (3 1/2 c.)
- 2 1/4 tsp yeast (packet)
- 1/4 cup uncooked whole grain teff
- 1/4 cup uncooked whole grain quinoa
- 1/4 cup coarse ground corn meal
- 1/2 tsp salt
- 1/4 cup oil
- 2 eggs—large
- water to make 2 cups total liquid

Directions

Preheat oven to 350°. Mix dry ingredients. Put eggs and oil in a 2 cup measuring cup, add water to make 2 cups total liquid. Mix with stand mixer 3 minutes using whisk attachment.

Turn dough into a greased bowl and cover and let raise to almost double. Punch down with spatula and turn into prepared 4 x 8 bread pan, greased and fitted with a parchment collar. (Use two pieces parchment cut approx. 14" x 5". Place each piece in the middle of the long side and fold around the small ends and overlap.)

Smooth the top with greased or moistened fingers. Let raise slightly, slit top in 3 places with sharp knife to prevent splitting. Bake at 350°, 65 to 70 minutes.

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