



## (OUTBACK) STEAKHOUSE SWEET MOLASSES BROWN BREAD

### INGREDIENTS

4 teaspoons active dry yeast  
1 cup warm water  
1 egg  
2 tablespoons butter, soft  
1/4 cup honey  
3 tablespoons molasses  
2 tablespoons baking cocoa  
1 teaspoon salt  
1/4 cup brown sugar  
2 cups all purpose flour  
2+ cups whole wheat flour

for photos and more details,  
see: <http://wp.me/p405LX-1QW>

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Combine warm water and yeast in the bowl of a stand mixer. Allow yeast to proof for about 10 minutes. Add everything except the whole wheat flour to the bowl. Using the paddle attachment, mix about 1 minute until combined. Scrape down the bowl and **switch to the bread hook**. Add 1 cup whole wheat flour and mix on low until combined. Gradually add another cup of whole wheat flour, until dough starts to leave the sides of the bowl. Continue mixing on low for 7-10 minutes, adding 1/4 cup more flour if needed. Turn dough out onto floured surface and knead 4-5 times into a tight smooth ball. Place in a warm place and let rise, covered, 60-90 mins, until doubled. Punch dough down, shape into 16 rolls, and place in a greased 9x13 pan. Let rise again about an hour until nicely puffed. Bake at 350 degrees for 22 minutes.