

YIELD: 1 LOAF

Longhorn Steakhouse Bread

PREP TIME

2 hours

COOK TIME

25 minutes

TOTAL TIME

2 hours 25 minutes

Ingredients

1 1/3 cup whole wheat flour

1 cup all purpose flour

1/2 teaspoon sugar

1 teaspoon salt

2.5 teaspoons dry yeast

1 tablespoon butter

3/4 cup buttermilk, warm

1/3 cup honey



1/4 cup mixed grains (I use Bob Red Mill's 10 grain cereal)

Egg white

Water

Instructions

Mix 3/4 cup wheat flour, 3/4 cup all-purpose flour, sugar, salt, and yeast in a bowl.

Mix in butter and honey.

Gradually add the buttermilk to dry ingredients and beat with a mixer for about two minutes.

Add remaining flour until your dough is no longer sticky.

Knead in the mixed grains.

Knead for about 10 minutes until elastic and smooth.

Set dough in a warm spot for about about 60-90 minutes.

Divide dough in half and roll each half into a 7 inch x 5 inch rectangle.

Roll up tightly starting at the wide side and pinch the seam.

Let dough rise until doubled

Preheat oven to 375 degrees.

Make 3-4 slits in the top of each loaf of bread.

Bake for 25-35 minutes.

Remove bread and brush each loaf with egg white + water mixture.

Place back in the oven and bake for about 10-15 minutes.

Notes

(this recipe was updated and changed on February 25th - if you are looking for the old recipe, see the note below under "why is the rising time so short").

Nutrition Information: YIELD: 10 SERVING SIZE: 1

Amount Per Serving: CALORIES: 170 TOTAL FAT: 3g

SATURATED FAT: 1g TRANS FAT: 0g

UNSATURATED FAT: 2g CHOLESTEROL: 4mg

SODIUM: 266mg CARBOHYDRATES: 32g FIBER: 2g

SUGAR: 10g PROTEIN: 5g

Please verify this information with your preferred nutrition calculator.

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CATEGORY: Bread

<https://simplysidedishes.com/longhorn-steakhouse-bread-recipe/>