

# CopyCat Longhorn Steakhouse Bread

## 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's Red Mill 10 Grain Cereal)  
Egg white  
Water

## Directions

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.