

CopyCat Outback Steakhouse Honey Wheat Bushman Bread

Ingredients

1 1/2 cups warm Water
2 tablespoons softened Butter
1/2 cup Honey
2 cups Bread Flour
2 cups Wheat Flour
1 tablespoon Cocoa
1 tablespoon granulated Sugar
1 1/2 teaspoons Instant Coffee Granules
1 teaspoon Salt
2 1/4 teaspoons Yeast
1 teaspoon Caramel Coloring
3 tablespoons Cornmeal for dusting

Directions

Place all of the ingredients in the bread machine in the order listed, and process on dough setting. The dough will be a little on the wet side and sticky but if it seems too wet, add more flour.

When dough is done, let it rise for 1 hour.

Remove from pan, punch down, and divide into 8 portions. Form portions into tubular shaped loaves about 6-8 inches long, and 2 inches wide.

Sprinkle the entire surface of the loaves with cornmeal, and place them on 2 cookie sheets.

Cover and let rise for 1 hour.

Bake at 350°F for 20 – 25 minutes.

Serve warm with whipped butter.