## 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.