



# EINKORN BREAD

YIELDS: 2 LOAVES

This Einkorn bread is a go-to recipe for Brad Boot and his family at Prairie Genesis farm where our Einkorn grain is farmed. The Boot's say this hearty loaf is best enjoyed in good company at a neighbourhood BBQ!



## *Ingredients*

- 3 cups warm water
- 3 tsp yeast
- 2 ½ tsp salt
- 4 tbsp honey
- 2 eggs
- 9 ½ cups Anita's Organic Einkorn Flour

## *Instructions*

1. Preheat oven to 375 F
2. In a big bowl pour in warm water and sprinkle yeast on top. Then add salt, and honey.
3. Mix and let stand for 5 minutes.
4. Lightly beat eggs in a separate bowl and add to mixture.
5. Mix again and then add 5 cups of Einkorn Flour.
6. Stir until mixed and add remaining Einkorn flour.
7. Stir until all flour is mixed in.
8. Cover and let the dough rise to double.
9. Place in grease bread pans. Cover and let rise.
10. Bake for 20-25 minute until well browned.

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