

Panasonic Cooking

Farmhouse Dill and Garlic Sour Cream Bread

Looking for something that teams up with almost any robust entrée? Try this Farmhouse Dill and Garlic Sour Cream Bread!

Ingredients:

1 ½ cups (96 g) white flour

¾ cups (48 g) whole wheat flour

1 tbsp (15 ml) white sugar

½ tbsp (8 ml) dry active yeast

1 tsp (5 ml) salt

½ cup (125 ml) sour cream

1 tbsp (15 ml) butter

1 large egg

2 tbsp (30 ml) water

1 tsp (5 ml) dry garlic

2 tsp (10 ml) dry dill

Directions

1. Using a stand mixer and dough hook, combine all Ingredients in the bowl. Start with the wet ingredients first, then place the dry on top. Mix on low speed for 7 minutes. Remove from the bowl, form into a tight ball and place in the multi cooker pan. Cover with a damp tea towel, and allow to rise for 50 minutes. This dough can be made by hand as well. Combine all ingredients in a bowl. Place the dry ingredients in first, make an indent in the flour and pour in the wet ingredients. Mix the wet and dry together. Once the mixture comes together, it can be placed on a floured surface and kneaded by hand for 10 minutes. Place in a bowl, cover with a damp tea towel and allow to rise for 50 minutes

2. Remove from pan, place on a floured surface, punch down the dough and reform into a ball.

3. Using a sharp knife, cut a cross, 2-3 cm deep into the top of the dough. Place in the multi cooker pan cut side up and cover with a damp tea towel. Allow to rise until the dough doubles in size. This could take from 50 minutes to 1.5 hours depending on ambient temperature and humidity.

4. Place the pan in the multi cooker, select the Cake setting, adjust the time to 60 minutes, and press Start.

5. Once you hear the beep, remove from the multi cooker and flip the pan over releasing the loaf. Place the loaf on a wire rack to cool.