Gammy's Einkorn Bread

Make-ahead · Makes 1 loaf (9×5-inch)

Ken's note: TBD

A yeast bread made with einkorn flour, a little honey, and enough rosemary to taste but not enough to call it a rosemary bread. It bakes covered and finishes uncovered with butter on top.

Ingredients

- 1 lb einkorn flour
- 2 tsp salt
- 1 Tbsp dried rosemary, lightly crushed
- 18 g (about 4½ tsp, 2 packets) active dry yeast
- 2 Tbsp honey (or maple syrup)
- 2½ cups warm water (110°F)
- Oil, for the bowl and the pan
- Butter, for the top

Method

1. Mix the flour, salt, rosemary, and yeast together. Stir the honey into the warm water, then mix it into the dry ingredients until combined; it is a wet, sticky dough.
2. Put the dough in a large oiled bowl, cover with a dishcloth, and let it rise about 1½ hours in the oven with only the light on. Stir it down and let it rise a second time, about 1½ hours.
3. Heat the oven to 375°F with an oiled 9×5-inch loaf pan inside. Put the dough in the hot pan, cover with a lid (or tightly with foil), and bake 45 minutes. Take off the cover, butter the top, and bake 10–15 minutes more.