

# Indian-Corn-Flour Bread

## Ingredients

To 4 lbs. of flour allow 2 lbs. of Indian-corn flour, 2 tablespoonfuls of yeast, 3 pints of warm water, 1/4 oz. of salt.

## Method

Mix the two flours well together, with the salt; make a hole in the centre, and stir the yeast up well with 1/2 pint of the warm water; put this into the middle of the flour, and mix enough of it with the yeast to make a thin batter; throw a little flour over the surface of this batter, cover the whole with a thick cloth, and set it to rise in a warm place. When the batter has nicely risen, work the whole to a nice smooth dough, adding the water as required; knead it well, and mould the dough into loaves; let them rise for nearly 1/2 hour, then put them into a well-heated oven. If made into 2 loaves, they will require from 1-1/2 to 2 hours baking.

*Source: Mrs Beeton's Book of Household Management (1861)*

*Ingredify <https://ingredify.com>*