



Annadama Batter Bread

This is an old recipe that got its name from a fisherman's wife named Anna. Because she was lazy and he had to bake the bread, he called it Annadama bread.

¾ cup boiling water

½ cup yellow cornmeal

3 tbsp shortening

¼ cup light molasses

2 tsp salt

1 pkg dry yeast

¼ cup warm water (110 – 115 degrees) 1 egg, beaten

2¾ cups sifted Stone-Buhr unbleached bread flour

Stir together boiling water, cornmeal, shortening, molasses, and salt. Cool to lukewarm. Sprinkle yeast on warm water; stir to dissolve. Add yeast, egg, and 1¼ cups flour to cornmeal mixture. Beat with an electric mixer at medium speed for 2 minutes. With a spoon, beat and stir in remaining flour until batter is smooth. Grease 9 x 5-inch loaf pan and sprinkle with a little cornmeal and salt. Spread batter in pan. With a floured hand, gently smooth top and shape loaf. Cover and let rise until batter just reaches the top of the pan, about 1½ hours. Bake at 375 degrees for 25 to 35 minutes or until done. Remove from pan and cool on rack before serving. Makes 1 loaf.