

Barr Camp Switchback Garlic Bread:

1 batch feeds about 5 people

Ingredients:

1 cup warm water
1 tablespoon yeast
2 tablespoons sugar
¼ teaspoon salt

2 cup all-purpose flour
1/2 cup whole wheat flour
1/4 cup (or less) buckwheat flour
Evaporated milk
Salt
Minced garlic

Directions:

Turn on oven, lowest setting (150 degrees).

Mix:

Warm water – not boiling, it will kill yeast

Yeast

Sugar

Salt

Then add: *(3 cups flour - total added 1 cup at a time)*

Buckwheat and Whole Wheat flours - mix

1 cup all-purpose flour - mix

Start kneading dough by hand, add enough white flour to handle, not sticky, not tough).

Knead until smooth

Turn off oven - put dough in oven and let rise for about 1 hour - it should double in size (at least).

Roll out dough on counter - make a long "rope" with dough, about 1½ - 2 feet long.

Spray cookie sheet with high heat canola oil.

Curl dough onto sheet in the shape of your liking: zig-zag, circle, heart, horse shoe or whatever.

Using brush, Spread on milk (we use canned milk, this provides browning)

Top with:

Salt - We like either course or kosher salt

Garlic - We use dried minced garlic

Or any dry seasonings. Also good with chopped nuts and brown sugar!

Bake at 350 for 40 minutes, or until browned and firm.

Enjoy!