

Digger Bread

Ingredient	10 loaves	15 Loaves	25 loaves	50 loaves
Water	1.25 lbs (2.5 C)	1.9 lbs (3 ¾ C)	3.125 lbs (6.25 C)	6.25 lbs (12.5 C)
Non-Fat Milk	1.25 lbs	1.8 lbs (3 ¾ C)	3.125 lbs	6.25 lbs
Honey	2TB	3TB	5TB (1/4 C + 1TB)	10TB (1/2 C + 2TB)
Old Dough	.5 lbs	.75 lb	1.25 lbs	2.5 lbs
Yeast	1TB	1.5TB	2.5 TB	5TB
WW Flour	2.84 lbs	4.26 lbs	7.125 lbs	14.25 lbs
Salt	4 tsp+	2 TB+	3TB + 2tsp	7TB (1/4 C + 3TB)

- Average temp of liquids should be 70-75 degrees (for example: milk at 50 w/water at 90-95; both at 75; etc) if it's warm out. 80-85 degrees if it is cool out.
- Water/Milk/Honey/Yeast together

- Add flour and salt into liquid
- Mix ingredients by hand or with a spatula to incorporate
- Let mixture sit at 75-90 degrees for about 90 minutes, folding/kneading every 20 minutes

- Meanwhile butter the cans

- Weigh into 9-ounce pieces (.56 pounds) for small cans
12-14 oz for coffee or larger cans

- Round up the pieces into a ball; roll the balls into slightly oblong shapes and drop them into the cans
- Let rise 30-40 minutes

- Put them into the oven at 425-450
- Bake for about 25-30 minutes
- Take them from oven; let them sit for a couple of minutes; then tip them out onto a cooling rack.

- Eat them or give them away **FREE!**

* updated Digger Bread recipe from <http://www.diggers.org/diggers/digbread.html> for **OPENeducation 8/27/11**