



Ingredients:

Starter mix:

- 1/4 cup Stoned Milled Organic Prairie Hard Red (Regular Bread flour or All Purpose can be used as a substitute)
- 1/4 cup coconut milk
- 1/4 cup warm water

Final mix:

- 2 1/2 cup Stoned Milled Organic Prairie Hard Red (Regular Bread flour or All Purpose can be used as a substitute)
- 1/2 cup organic coconut milk (room temp)
- 1/4 granulated sugar
- 2 1/4 teaspoon dry active yeast
- 1 teaspoon kosher salt
- 1 tablespoon condensed milk
- 1 egg (beaten, room temp)
- 1/4 cup unsalted butter (softened)
- Coconut oil (for basting)
- 50g shredded coconut (unsweetened)

Directions:

1. In a small saucepan over medium heat, combine the ingredients for the starter. Stir continuously for 4-5 minutes or until the starter thickens to the consistency of mashed potatoes.
2. Transfer to a non-reactive bowl and cover with plastic wrap. Let sit until the starter gets to room temperature.
3. Using a stand mixer with the paddle attachment, mix flour, coconut milk, sugar, yeast, and salt until incorporated.
4. Once mixed, add in milk, starter, and beaten egg. Using the dough hook attachment, beat on low for 5 minutes.
5. Add in butter and beat 5 more minutes. Turn the speed up to medium and beat for a final 5 minutes.



Directions cont'd:

6. Transfer dough to a lightly oiled bowl and cover with plastic wrap. Let sit for 1 hour or until the dough has doubled in size. Flour your work surface and place your dough.
7. Divide into two equal pieces. Roll each piece into a log and place each log horizontally in a greased bread loaf tin. Grease tin with coconut oil or butter. Cover and let rise an additional 45 minutes.
8. 30 minutes before the proof is complete, preheat your oven to 375 F.
9. Once the loaf is finished proofing, baste with coconut oil and top with a liberal amount of shredded coconut.
10. Bake for 40 minutes, or until golden brown. You may need to rotate your pan halfway through the bake.
11. Let bread cool for 15 minutes before removing bread from pan. Let cool on a cooling rack.
12. Serve and enjoy!

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