English Muffin Bread

cornmeal

5 cups bread flour

4 1/2 teaspoons yeast

1 Tablespoon sugar

2 teaspoons salt

1 teaspoon baking soda

2 1/2 cups whole milk, heated to 120 degrees

Grease 2 loaf pans and sprinkle with cornmeal.  Combine flour, yeast, sugar, salt and baking soda in a large bowl.  Stir in hot milk until combined.  Cover dough with plastic wrap and let rise for 30 minutes.  Stir dough and divide between loaf pans.  Cover pans with plastic wrap and let rise 30 minutes longer.  Heat oven to 375. Bake bread for 30 minutes, rotating pans halfway through baking.  Cool on wire racks.