

## Acorn Bread



Native Americans in California, such as the Pomo and Miwok tribes, relied on their [ample bounty of acorns](#) when coming up with their meals.

### Ingredients:

- 6 Tbsps. cornmeal
- 1/2 cup cold water
- 1 cup boiling water
- 1 tsp. salt 1 Tbsp. butter
- 1 packet active dry yeast
- 1/4 cup lukewarm water
- 1 cup mashed potatoes
- 2 cups all-purpose flour
- 2 cups finely ground leached acorn meal

**Instructions:** Grab a big bowl and mix your cornmeal with the cold water first, then add the boiling water and allow to cook for about two minutes while you blend it together. Stir in your salt and butter, then let the mixture cool until it's lukewarm. With a separate bowl of lukewarm water, soften your yeast and then add with the rest of the ingredients.

Knead until a sticky dough forms, then cover and let rise until it has doubled in size. Shape it into loaves and let it rise again, then bake at 375 °F for about 45 minutes.