

HOMEMADE WHOLE WHEAT BREAD

Preparation Time: 2 hours - Bake Time: 25-30 minutes

Ingredients

3 Tbsp Vital Wheat gluten

Sprinkle of ginger

Pinch of citric acid

2 3/4 cup + 1 Tbsp White Whole Wheat flour

2 Tbsp brown sugar

1 1/2 tsp. kosher salt

2 Tbsp honey

1 Tbsp butter + 1 Tbsp Olive oil

1/4 cup milk

1/2 tsp. Soy Lecithin

1 cup warm water (100-110)*

2 tsp. instant active dry yeast



Baking Instructions

Combine all ingredients in bread machine, wet ingredients first and set on dough cycle.

Transfer to loaf pan when finished and let rise in warm place 25-45 minutes.

Bake at 350* for 25-30 minutes covering loosely with foil after 20 minutes.

Remove bread from oven & allow to rest in pan for 10 minutes. Transfer to wire rack & slice while still warm! Leftover bread can be stored in refrigerator or frozen until needed.