

A Recipe for You

Recipe: Whole Wheat Bread (Bread Machine)

From: OurOutOfSyncLife.com

Ingredients:

1 cups warm water
2 Tablespoons oil
2 Tablespoons brown sugar
1 1/2 cup bread flour
1 1/2 cup whole wheat flour
3/4 teaspoon salt
2 1/4 teaspoon yeast (1 package)

Directions:

Put all ingredients in the bread machine in the order listed. Set on dough cycle. When dough cycle is finished, take dough out and shape into a loaf in a greased bread pan. Cover and let rise in a warm place for 30-45 minutes (until doubled). Bake at 350 degrees for 30 minutes or until golden brown.

~or~ Set on whole wheat setting and allow bread machine to mix, knead, and bake.

A Recipe to Share

Recipe: Whole Wheat Bread (Bread Machine)

From: OurOutOfSyncLife.com

Ingredients:

1 cups warm water
2 Tablespoons oil
2 Tablespoons brown sugar
1 1/2 cup bread flour
1 1/2 cup whole wheat flour
3/4 teaspoon salt
2 1/4 teaspoon yeast (1 package)

Directions:

Put all ingredients in the bread machine in the order listed. Set on dough cycle. When dough cycle is finished, take dough out and shape into a loaf in a greased bread pan. Cover and let rise in a warm place for 30-45 minutes (until doubled). Bake at 350 degrees for 30 minutes or until golden brown.

~or~ Set on whole wheat setting and allow bread machine to mix, knead, and bake.