



Honey Whole Wheat Bread

Jacob · 28/09/2024



Prep Time

3 hrs 5 mins

Difficult

Medium

Servings

10

Description

Make this honey whole wheat bread recipe in a bread machine for an easy tasty homemade loaf

Ingredients

— - 1 1/8 cups warm water (110 degrees F/45 degrees C) - 3 tablespoons honey - 2 tablespoons vegetable oil
- 1 1/2 cups whole wheat flour - 1 1/2 cups bread flour - 1/3 teaspoon salt - 1 1/2 teaspoons active dry yeast

Instructions

1. Place water
2. honey
3. oil
4. whole wheat flour
5. bread flour
6. salt
7. then yeast into a bread machine in the order listed
8. or follow the order recommended by the manufacturer if different. Run Whole Wheat cycle
9. light color setting. Remove loaf from the machine after the cycle is done
10. about 3 hours.