# Steakhouse Wheat Bread for the Bread Machine

Jacob · 28/09/2024

**Prep Time**

3 hrs 10 mins

**Dificult**

Medium

**Servings**

8

**Description**

I modified this recipe from a copycat bread recipe which made miniloaves as served at a local steakhouse chain restaurant Longhorn no longer serves their miniloaves but I can have this delicious bread at home anytime thanks to this recipe

**Ingredients**

— - ¾ cup warm water - 1 tablespoon butter

— softened - ¼ cup honey - ½ teaspoon salt - 1 teaspoon instant coffee granules - 1 tablespoon unsweetened cocoa powder - 1 tablespoon white sugar - 1 cup bread flour - 1 cup whole wheat flour - 1 ¼ teaspoons bread machine yeast

**Instructions**

1. Place warm water
2. butter
3. honey
4. salt
5. coffee
6. cocoa
7. sugar
8. bread flour
9. whole wheat flour
10. and bread machine yeast in the pan of a bread machine in the order listed. Put on regular or basic cycle with light crust.