



Buttermilk Honey Wheat Bread

Jacob · 28/09/2024



Prep Time

3 mins

Difficult

Medium

Servings

3 hrs 5 mins

Description

A very nice whole wheat bread with the taste of honey Great right out of the oven

Ingredients

- - 2 ½ teaspoons active dry yeast - 1 cup whole wheat flour - 2 cups all-purpose flour - ½ teaspoon baking soda - 1 teaspoon salt - 3 tablespoons honey - 1 ½ tablespoons vegetable oil - 1 ½ cups buttermilk
- at room temperature

Instructions

1. Combine the yeast
2. whole wheat flour
3. all purpose flour
4. baking soda
5. salt
6. honey
7. oil
8. and buttermilk into pan of a bread machine. If baking in bread machine use medium temperature setting. If baking in an oven
9. use manual or dough cycle to knead dough. Remove from bread maker
10. and place in a greased loaf pan. Let rise until doubled in size. Bake in a preheated 350 degree F (175 degree C) oven for 25 minutes
11. or until bottom of loaf sounds hollow when tapped.