



Bread Machine HoneyWhole Wheat Bread

Jacob · 28/09/2024



Prep Time

55 mins

Difficult

Medium

Servings

16

Description

A really great soft bread that we make in our bread machine Perfect for kids no preservatives and can be made in the oven too

Ingredients

— - 1 ½ cups warm water - 2 tablespoons butter - ¼ cup raw honey - 3 ½ cups whole wheat flour - ¼ cup flaxseed meal - ¼ cup vital wheat gluten - 1 ½ teaspoons salt - 1 ½ tablespoons dry milk powder - 2 teaspoons active dry yeast

Instructions

1. Place warm water
2. butter
3. honey
4. whole wheat flour
5. flaxseed meal
6. vital wheat gluten
7. salt
8. dry milk
9. and yeast in a bread machine in the order listed. Run a basic wheat bread cycle
10. but adjust the cook timer to cut baking time down by 25 to 30 minutes. I time the bread and take it out when I see that it is not yet brown. If you like a crusty bread you may let it cook the entire time. Remove loaf from the machine after the cycle is done. Cook's Note: Take bread out to cool. The "keep warm" function keeps your bread warm
11. but also continues to cook it! Set on counter. While still slightly warm
12. I bag my bread to keep it soft.