



100 Whole Wheat Peanut Butter and Jelly Bread

Jacob · 28/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

2 hrs 50 mins

Description

I wanted a 100 whole wheat bread that tasted good with peanut butter and jelly sandwiches and that has a decent rise This one not only tastes good it rises more than than whitebreadflour recipe I used to make It is also soft and freezes well I make my bread on Sunday then make and freeze my sandwiches for the week Each day I take one out of the freezer and Fridays is just as good as the one on Monday You can use any flavor jelly

Ingredients

— - 10 ounces water - $\frac{1}{2}$ cup peanut butter - $\frac{1}{2}$ cup strawberry jelly - 1 $\frac{1}{2}$ tablespoons light brown sugar - $\frac{1}{2}$ teaspoon salt - $\frac{3}{4}$ teaspoon baking soda - $\frac{3}{4}$ teaspoon baking powder - 3 tablespoons vital wheat gluten - 3 ? cups whole wheat flour - 1 tablespoon whole wheat flour - 1 $\frac{1}{2}$ teaspoons active dry yeast

Instructions

1. Place water
2. peanut butter
3. jelly
4. brown sugar
5. salt
6. baking soda
7. baking powder
8. gluten
9. 3 1/3 cups plus 1 tablespoon whole wheat flour
10. and yeast
11. respectively
12. in the pan of a bread machine. Select 1 1/2 Pound Loaf
13. Medium Crust
14. Wheat cycle
15. and press Start. Cook's Note: The cook time and settings are based on an Oster(R) bread maker.