

APPLESAUCE WALNUT BREAD (Can be doubled in a Bosch Universal)

1 cup applesauce
3 Tbsp.oil
1 cup buttermilk
1 cup warm to hot water
5 1/2 cups whole wheat flour
2 1/2 tsp. salt
1 Tbsp. Saf yeast
1 Tbsp dough enhancer
1 Tbsp. gluten
2/3 cup walnuts, toasted and chopped

Heat applesauce until it is quite warm. Slowly stir in oil and buttermilk and warm up. Add all liquids into the Bosch bowl equipped with the dough hook. Add 3 cups of flour, yeast, dough enhancer, gluten and salt. Let knead on speed 1 for 20 sec. and add remaining flour slowly until dough starts to clean the sides of the bowl. Turn up to speed 2 if using the Bosch Universal Plus and let knead for 8 min. Add the walnuts slowly and mix in for about 1 min. Oil counter and hands and stop machine and remove dough from the bowl. Divide the dough in half and shape 2 loaves to go into 8"x4" greased pans. Let rise until almost double in a warm place. Bake at 350 degrees F. for 30 min. Remove from pans and cool.

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