

FLUFFY BROWN BUNS

1 cup oil
3 eggs
1/2 cup sugar
3 cups warm to hot water
5 cups whole wheat flour
1 Tbsp. dough enhancer
3 Tbsp Saf yeast
pinch of salt
4 cups all-purpose flour

Place all ingredients except the 4 cups of all-purpose flour into the Bosch bowl equipped with the dough hook, in the order given. Turn machine on speed one and let mix 2 min. If you are using a Bosch Universal Plus, turn machine up to speed 2. Add remaining all-purpose flour, 1 cup at a time until the dough cleans the sides of the bowl. Let knead 5 min. Oil counter and hands and stop machine. Remove dough and shape into buns (cloverleaf, hamburger etc.) Place on greased cooking sheets. Cover and let rise until double. Bake at 375 degrees F. for 15 min. until golden brown. Remove from the oven and pans and cool on a rack. Makes 4 doz.

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