

NO RISE STUFFED WHOLE WHEAT BREAD BRAIDS

6 cups warm to hot water

½ cup oil

½ cup honey

8 cups whole wheat flour

2 Tbsp. Saf yeast

2 Tbsp. Dough Enhancer

2-3 Tbsp. Gluten

6-8 more cups whole wheat flour

FILLINGS: Use your imaginations. Suggestions

1. Breakfast bread- Scrambled eggs, cooked bacon, sausage or ham. Cheddar cheese on top. (hash brown potatoes could be used too.
2. Spinach Feta Bread – Roasted cherry tomatoes with a drizzle of olive oil, small potatoes roasted and broken up, lots of spinach, Feta or parmesan cheese, black olives.
3. Dessert Bread—Cream cheese, raspberry preserves, caramelized sliced almonds.

Place water in the Bosch bowl equipped with the dough hook. Add oil, honey and 8 cups of whole wheat flour. Place yeast, salt, dough enhancer, and gluten on top and turn one speed one for 20 sec. Add remaining flour 1 cup at a time until side of the bowl start to come clean. Let knead 7 -8 min. Oil counter and hands and place a large piece of foil on greased counter and oil it as well. Stop machine and remove dough. Divide into 3 parts. Roll out one part on the foil in a large vertical rectangle until about 1/4 "thick. Place one of the filling down the middle of the rectangle vertically. Slash diagonal strips down both the sides of the rectangle about 1 to 2 inches wide. Pick up the top strips and twist and fold over the filling criss-crossing them as you go. Seal both top and bottom so filling can't leak out. Pull foil onto a cookie sheet and place in the oven. Turn oven up to 375 degree F. And let rise and bake for 30 to 35 min. Slice to serve when cooled.