

WHOLE WHEAT BREAD IN A BOSCH COMPACT

3 Cups warm water
¼ cup oil
¼ cup honey
8 to 9 cups of fresh milled whole wheat flour
1 Tbsp. Saf yeast
1 Tbsp. Dough Enhancer
1 scant Tbsp. salt
1 Tbsp. gluten



Place all the liquids and 5 cups of the whole wheat flour in the Bosch Compact bowl equipped with the dough hook. Add the yeast, dough enhancer, salt and gluten on top of the flour and turn on speed one. After 30 sec. turn up to speed 2 and add remaining flour until the dough inside the bowl has started to clean the dough off the edges of the bowl. Let it knead on speed 2 for 7 to 8 min. Oil the counter and your hands and stop the machine and remove the dough and place on the oiled countertop. Divide into 2 equal loaves and place in to pre-greased or sprayed pans. Let rise in a warm oven (we turn it on the 179 Degree F. and then turn it off) for about ½ hour until it has risen 2 inches. Turn the oven up to 375 Degrees F. and set the timer for 30 min. Thump the bottom of the bread for a hollow sound to make sure the bread is done. Remove from oven and let cool on a rack.

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