

Amaranth Nut Bread

Place: All the liquid ingredients in a Bosch bowl.

2 1/2 Cups water

5 Tablespoons oil

1/2 Cup honey

2 eggs

2 Teaspoons vanilla extract

Add: Half of the bread flour. And place all the other dry ingredient on top of the flour.

3 Teaspoons salt

1 1/2 Cups amaranth flour

6 2/3 Cups bread flour

1/2 Cup nonfat dry milk

4 Teaspoons yeast

1 1/2 Cups chopped walnuts

Knead: On speed 1 for Universal (speed 2 for Concept) for 15 seconds.

Add: Remaining flour until the side of bowl is clean.

Knead: For 5 minutes or until dough is stretchy.

Shape: Into loaves and place in a warm oven to rise for 30 minutes.

Turn: Oven to 375° and bake for 35 minutes.

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