

Bread Machine Recipes

Basic Whole Wheat Bread Small Loaf

INGREDIENTS

- 1 $\frac{2}{3}$ cup Water.....○
- 2 tablespoons Butter.....○
- 3 cups of Whole Wheat Flour.....○
- 2 tablespoons Sugar.....○
- 2 tablespoons Dry Milk.....○
- 2 tablespoons Vital Wheat Gluten.....○
- 2 teaspoons Salt.....○
- 2 teaspoons Active Dry Yeast.....○

PREPARATION

- Soften Butter slightly.
- Place all ingredients except yeast in Bread Machine in order listed above.
- Make small indentation on top of dry ingredients and place yeast into it making sure yeast does not touch water.
- Set Bread Machine on Wheat setting.
- Cool on wire rack for 1 hour. Place in air tight plastic bread bag.

Takes 3 $\frac{3}{4}$ hours.