

# Bread Machine Recipes

## Cracked Honey Wheat Bread

### INGREDIENTS

- 1 ¼ cups Water.....
- 2 tablespoons Land of Lakes Butter, softened.....
- 1 teaspoon Buttery Sweet Dough Enhancer.....
- ½ cup Honey.....
- 2 cups Wheat Flour.....
- ½ cup of Cracked Wheat.....
- 1 tablespoon Vital Wheat Gluten.....
- 1 cups Bread Flour.....
- 1 teaspoon Salt.....
- 1 tablespoon Dry Milk.....
- 1 tablespoon Sugar.....
- 2 ½ teaspoons Active Dry Yeast.....

### PREPARATION

- Soften Butter slightly.
- Place all ingredients above the line 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 Basic Bread setting and start.
- Cool on wire rack for 1 hour. Place in air tight plastic bread bag.

**Takes 3 ½ hours.**