

Bread Machine Recipes

Dark Honey Wheat Loaf

INGREDIENTS

- 1 ½ cups warm Milk.....
 - 2 tablespoons Land of Lakes Butter, softened.....
 - ½ cup Honey.....
 - 2 cups Bread Flour.....
 - 1 ¾ cups Wheat Flour.....
 - ½ tablespoon Hershey Cocoa.....
 - 1 tablespoon Sugar.....
 - 1 tablespoon Vital Wheat Gluten.....
 - 1 teaspoon Instant Coffee.....
 - 1 teaspoon Salt.....
 - 2 ¼ teaspoons Active Dry Yeast.....
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- ¼ cup Water.....
 - 1 tablespoon Red Food Coloring.....
 - ½ tablespoon Yellow Food Coloring.....
 - ½ tablespoon Green Food Coloring.....
 - ½ cup Yellow Corn Meal.....

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.
- Mix ¼ cup of water and the 3 Food Colors together.
- When machine begins mixing dribble coloring mixture into dough.
- When machine completes dough cycle and begins rise, sprinkle top lightly with Corn Meal.

Makes 1 medium loaf.