

## Bread Machine Recipes

### Light Wheat Bread\_Medium Loaf

#### INGREDIENTS

- 1 ⅔ cups Water.....○
- 2 tablespoons Butter.....○
- 1 cup of Whole Wheat Flour.....○
- 2 cups of Bread Flour.....○
- 2 tablespoons Sugar.....○
- 2 tablespoons Dry Milk.....○
- 3 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 Basic setting and select desired type of crust.
- Cool on wire rack for 1 hour. Place in air tight plastic bread bag.

**Takes 3 ¾ hours.**