



EZ Whole Wheat Bread

(Makes 1 loaf and can be easily doubled)

- | | |
|----------------------------|--|
| 1 1/4 c. warm water | 2 T. powdered milk |
| 1 T. active dry yeast | 1 T. butter |
| 1/3 c. brown sugar | 1 T. vinegar |
| 2 3/4 c. whole wheat flour | 1/4 c. potato flakes (NOT potato pearls) |
| 1/4 c. wheat gluten | |
| 1 t. salt | |

Mix ingredients in order listed in mixing bowl of mixer with dough hook attachment (like kitchen-aid) for 12-15 minutes. Let rise until double, 1- 1 1/2 hours. Punch down, and shape into loaf or rolls. Let rise again until double and bake 375 degrees for 20-30 minutes until golden brown and sounds hollow when lightly tapped.

If you are making this recipe in a bread machine, follow your bread machine's directions for wheat or whole grain selection and add the ingredients in the order listed for their recommendations. (only one loaf will fit in a bread maker)

TIP: View a how-to video on how to make this delicious bread by visiting <http://everydayfoodstorage.net/start-here/tools/videos>

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