



## *EZ Whole Wheat Bread*

*(Makes 1 loaf or about 12 rolls)*

- 1 1/4 c. warm water
- 1 T. active dry yeast
- 1 T. butter
- 1 T. vinegar

Dissolve yeast in warm water. Add bread mix and remaining ingredients and knead with your 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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