

WWW Bread Machine Bread

1 ½ # loaf

1 ½ cups + 2 Tbsp. warm water

2 Tbsp. butter

3 cups whole white wheat flour

¾ cup white bread flour

2 Tbsp. powder milk

1 ½ tsp. salt

2 Tbsp. sugar

1 ½ Tbsp. Vital wheat gluten

3 tsp. Active dry yeast (i.e.: Red Star)



(For best results, ingredients should be at room temperature before starting). Add all ingredients in above order. I set my bread machine at dough setting, punch down, remove from bread machine and shape into a loaf pan, let rise and bake @ 350° for 25 minutes. This can also be baked in the bread machine. Spread real butter on the top while still warm. Enjoy!

Jean Smith
Dakota Family Mill