

Garlic Parsley Bread (machine)

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 Tbsp. dried parsley flakes
2 Tbsp. sugar
1 ¼ tsp. salt
½ tsp garlic powder
1 Tbsp. flax (optional)
1 ½ Tbsp. vital wheat gluten
3 tsp. active dry yeast



(For best results, start with room temperature ingredients) Add all ingredients in order. You can make and bake it in the bread machine or set the machine to dough, and punch down, form and place in bread loaf pan, and bake @ 350° for 30 minutes.

My friend Betty forms dough into bread sticks, bake @ 350° for 12 – 15 minutes and serves with spaghetti and lasagna!

Jean Smith
Dakota Family Mill