

Whole Wheat Bread Made Simple

It doesn't have to be difficult to bake healthier breads. Enjoy this Whole Wheat Bread made in the bread machine.

Prep Time: 25 minutes

Cook Time: 2 hours

Total Time: 2 hours, 25 minutes

Yield: One Loaf

Ingredients:

- 1-1/2 cup plus 2 tablespoons water
- 2 tablespoons vegetable oil
- 2 teaspoons salt
- 1/3 cup packed brown sugar
- 4-1/4 cups whole wheat flour
- 3 tablespoons nonfat dry milk
- 2 teaspoons active dry yeast

Preparation:

Place ingredients in bread pan in order listed or according to manufacturer's directions. When adding the yeast last, make a small well with your finger to place the yeast. This will insure the proper timing of the yeast reaction. Use Whole Wheat or Timed Cycle, or according to manufacturer's directions.