



Whole Wheat Bread (bread machine)

Servings: 12 slices (1 loaf)

Ingredients:

- 1 cup warm water
- 3 Tbsp sugar
- 1 tsp salt
- 4 Tbsp vegetable oil
- 2 cups whole wheat flour
- 1 $\frac{1}{4}$ - 1 $\frac{1}{2}$ cups bread flour
- 2 $\frac{1}{4}$ tsp bread machine yeast

Directions:

1. In bread machine pan, add water, sugar, salt, oil, flours, and yeast, in order recommended by manufacturer.
2. Set bread machine to Dough cycle. When cycle is complete, remove dough and form into an 18x9-inch rectangle on a lightly floured work surface. Roll up tightly, beginning at the 9-inch side. Pinch each edge to seal.
3. Spray a 9-inch loaf pan with nonstick spray. Place shaped dough into pan and cover loosely with plastic wrap sprayed with nonstick spray. Let rise until doubled, about 30 minutes.
4. Preheat oven to 350 degrees. Bake bread loaf until loaf is golden brown, about 30 to 35 minutes. Remove the loaf from the pan and allow to cool on a wire rack.