

Whole Wheat Bread (for 12 people)

Ingredients:

1 tsp	Salt
20 g	Milk Powder
390 g	Whole Wheat Flour
270ml	Warm Water
7 g	Active Dry Yeast
45 g	Honey
15 g	Unsalted Butter

Instructions:

- 1) Combine salt and milk powder with 1/3 of the flour. Stir in yeast honey water and butter. Beat until become a dough-like thick batter.
- 2) Add the remaining flour, 2 tbsp at a time, and knead on medium speed approximately 8 minutes.
- 3) Place the dough in a lightly greased bowl and cover. Let dough ferment in a warm place until doubled in size.
- 4) Punch down, portion and shape as desired.
- 5) Let the shaped doughs proof until doubled. Bake at 375°F until firm and become dark brown.