

100% Whole Wheat Bread

For the BOSCH Kitchen Machine

In your Bosch mixing bowl, combine and mix on speed 2 until well blended:

6 Cups Hot Tap Water

2/3 Cup Oil

2/3 Cup Honey

2 Tablespoons Kitchen Specialties Vital Wheat Gluten (optional)

(use only in wheat has protein % below 15)

2 Tablespoons Kitchen Specialties Tofu Drink Mix

2 Tablespoons SAF Instant Yeast

2 Tablespoons Kitchen Specialties Dough Enhancer

4-6 Cups Freshly Milled Whole Wheat Flour

Switch to speed 1 for Universal or speed 2 for Concept

Add slowly 6-10 Cups Whole Wheat Flour while kneading.

Add 2 Tablespoons Salt

Sprinkle in the last of the flour 1/4 Cup at a time. When enough flour has been added, the dough pulls away cleanly from the sides of bowl.

Knead: On speed 1 for another 5 minutes.

Shape: Into loaf pans and let rise until the dough doubles in size.

Bake: at 350° for 20-30 minutes or until golden brown.

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