

Easy Whole Wheat Bread Recipe by Food Storage Moms

- 6 Cups Warm Water
- 2/3 Cup Olive Oil
- 1 Cup Honey
- 2 Tablespoons Dough Enhancer
- 2 Tablespoons Wheat Gluten
- 2 Tablespoons Salt
- 2 Tablespoons Dry Instant Milk
- 2 Tablespoons SAF Instant Yeast
- 2 Tablespoons Lemon Juice
- 14-15 Cups Whole Wheat Flour

Instructions

1. Start adding the ingredients in the order shown above with one exception into your mixing bowl...start with 7 cups of flour and slowly add more flour until the dough pulls away from the sides of the bowl. I use a Bosch Mixer. I grew up making bread without a mixer..it can be done by hand. I grew up letting my bread rise twice so I still do that. Old habits are hard to break! I mix it for 10 minutes in my Bosch. Cover with greased plastic wrap until it doubles in size. Punch down and form dough into eight one-pound loaves or less if your bread pans are larger. I let the dough rise one more time with greased plastic wrap. Bake the bread at 350 degrees for 27-30 minutes. If your pans are larger you will need to bake your bread longer. You will love making whole wheat bread, I promise!!