



## *No-Fail Whole Wheat Bread For Two*

### *Ingredients*

- 1 1/2 cups warm water
- 2 tablespoons olive oil
- 1/4 cup or so of honey
- 1/2 tablespoon dough enhancer
- 1/2 tablespoon wheat gluten
- 1/2 tablespoon salt
- 1/2 tablespoon dry instant or powdered milk
- 1/2 tablespoon SAF instant yeast
- 1/2 tablespoon lemon juice
- 3-1/2 to 4 cups whole wheat flour

### *Instructions*

I literally dump everything in a bowl and start mixing with a bread mixer, bread machine or by hand. Knead for 10 minutes. NOTE\* You do not bake your bread in the bread machine. You grease your pans and mold your loaves to fit your pans. Cover with a clean wet towel or greased plastic wrap. This recipe will make two-1 pound loaves. Let them rise and bake at 350 degrees for about 27-30 minutes.