



## *No-Fail Whole Wheat Bread Recipe*

### *Ingredients*

- 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 Cups Whole Wheat Flour

### *Instructions*

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 bake your bread longer. You will love making whole wheat bread, I promise!!