

## Best Whole Wheat Bread Recipe

*This is our all-time favorite Whole Wheat Bread recipe. Once you start using this recipe you'll never need to find a new one. This makes 6 loaves, cut it in half if you don't have a big mixer. Use for rolls, cinnamon buns, or pizza dough too.*



### INGREDIENTS

7 cups	Whole wheat flour
2/3 cup	Vital wheat gluten
2 ½ T	Instant yeast
5 cups	Hot water
2 T	Salt
2/3 cup	Oil
2/3 cup	Honey
2 ½ T	Lemon juice
5 cups	Whole wheat flour



### DIRECTIONS

1. Mix the first 3 ingredients in your mixer.
2. Add water all at once and mix for 1 minute; cover and let rest for 10 minutes (this is called sponging).
3. Add salt, oil, honey, and lemon beat for 1 minute.
4. Add the rest of the flour, 1 cup at a time. Beat for about 6-10 minutes until dough pulls away from the sides of the bowl.
5. Spray counter with Pam and take dough out of the bowl. Separate dough. Form into loaves and place in bread pans. Let rise until double in size.
6. Bake at 350 for 22-30 mins or until browned.

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