Whole Wheat Bread Recipe

1 ⅓ cup water
1 tsp salt
3 tbsp butter
2 heaping tbsp honey
3 ½ cups fresh ground wheat flour (level)
2 tbsp vital wheat gluten
1 tsp dough enhancer
1 tsp SAF instant yeast

Put ingredients in bread machine in order listed. You want the flour to cover the water so the yeast doesn't get wet until it starts mixing. I set my bread machine settings so that it preheats for ten minutes, kneads the dough for 20 minutes, and then raises for an hour. If you let the machine bake it, you'd want to let it raise again for an additional 30 minutes and then bake for 30 minutes.

Form into a loaf and let raise 20-30 minutes until the loaf raises over the top of the bread pan. Bake at 350 for 30 minutes.