

Wheat Sandwich Bread

Makes 1 loaf

Ingredients:

- 1 cup whole wheat flour
- 2 cups bread flour
- ½ cup milk
- ½ cup hot water
- 4 tablespoons canola oil
- 2 tablespoons granulated sugar
- 1 teaspoon salt
- 1 packet active dry yeast (2 ¼ teaspoons)

Directions:

1. Combine all of the ingredients in a large mixing bowl and stir by hand until combined.
2. Using a dough hook, mix on medium speed for 6 minutes until the dough is smooth and doesn't stick to the sides of the bowl. Adding 1-2 tablespoons of water or flour may be necessary to achieve the correct consistency.
3. Place dough in a greased bowl and cover with a kitchen towel. Let rise in a warm place until almost doubled in size, about 1 hour.
4. Punch down dough, shape into a small loaf, and place in a lightly greased 8 ½" x 4 ½" loaf pan. Cover with a kitchen towel, and let rise 45-60 minutes or until the dough is about 1" above the edges of the pan.
5. Preheat the oven to 350F. Bake the loaf for 34-38 minutes or until golden brown on the outside and it makes a "hollow" sound when you tap it. Cool on a wire rack (if you leave it in the pan too long the bottom may become soggy).

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