

[WHEAT FLOUR BREAD RECIPE](#)



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Mix in 3 tablespoons melted butter, 1/3 cup honey, and salt. Stir in 2 cups whole wheat flour. Flour a flat surface and knead with whole wheat flour until not real sticky - just pulling away from the counter, but still sticky to touch. This may take an additional 2 to 4 cups of whole wheat flour. Place in a greased bowl, turning once to coat the surface of the dough. Cover with a dishtowel. Let rise in a warm place until doubled.

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Whole Wheat Bread SimplyRecipes com

For my version of this recipe, I wanted to make a whole wheat sandwich bread with a soft crumb and light but sturdy texture. I've adapted my mother-in-law's recipe by using a combination of whole wheat flour and bread flour. I've also substituted unsalted butter for the lard, and replaced the water in her recipe with milk.

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wheat bread recipe atta bread recipe 100 whole wheat

step by step 100% whole wheat bread recipe: 1. mix the whole wheat with salt and add in the instant yeast. 2. add in the yogurt, ghee/butter/oil. 3. first mix well and then knead into a soft dough adding water at intervals. the dough will be slightly sticky but after the initial rise, it will be fine.

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100 whole wheat sandwich bread recipe vegrecipesofindia com

tips for making whole wheat sandwich bread recipe: depending on the quality of flour, you can add less or more water. instead of sugar, you can use jaggery. if you want, you can reduce the sugar to 2 to 3 teaspoons. avoid adding honey as a sweetener, as honey becomes toxic when heated.

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100 Whole Wheat Bread Recipe Vegan Richa

100% whole wheat bread recipe. All Whole wheat flour sandwich Bread. 100 percent wheat flour bread. Easy, soft, moist, not dense. Dairy-free Vegan

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Whole Wheat Bread Recipe Taste of Home

I DID NOT mix the flours together, and glad I didnt. I put the whole wheat flour in a bowl, added 2 Cups A.P. flour and the remaining dry ingredients in the recipe along with the added extras I put in. Then after I added the liquid ingredients and mixed it up real well, I slowly added more A.P. flour to form the dough. I did not need all the 5 1/5 cups A.P. flour.I ended up baking for 40 minutes, AND I got three 5"x11" loaves.Defiantly a keeper.

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