



Sunny Boy Homestyle Whole Wheat Bread

Cooking Instructions

A whole wheat version of the Homestyle Bread recipe. Rich, slightly sweet brown bread.

Yields 2 loaves.

Ingredients:

- 3 ½ cups (875 ml) Sunny Boy Organic Unbleached All-Purpose Flour
- 2 ½ cups (625 ml) Sunny Boy Organic Whole Wheat Flour
- 2 tbsp (30 ml) active dry yeast
- 3 cups (750 ml) milk
- ⅓ cup (85 ml) of brown sugar
- 2 tsp (10 ml) of salt
- 3 tbsp (45 ml) liquid butter (melted)

Directions:

1. Combine 3 cups (half) of the flours. Place the yeast and 3 cups of the combined flour mixture into a large mixing bowl.
2. In a separate bowl, combine the milk, sugar, butter, and salt and mix well. Warm this liquid mixture, then add to the above dry ingredients. Beat for 3 minutes, until smooth, then slowly add the remaining 3 cups of flour.
3. Turn the dough on to a floured surface and knead for 5 minutes.
4. Form the dough into a ball and place into a greased bowl. Cover and let rise in a warm place until doubled in size – approximately 40 minutes.
5. When dough is ready, punch down, divide in half and form two balls. Let rest for 10 minutes.
6. Shape into two loaves and place in bread pans. Cover and let bread loaves rise in a warm place until doubled in size – approximately 30 minutes.
7. Bake in a preheated oven at 400°F (200°C) on a center rack for 10 minutes, then reduce heat to 350°F (180°C) and bake for 25 more minutes.
8. Once baking time is complete, remove bread from hot pans and place on a wire rack to cool.