

## BREAKFAST BREAD

6 cups hot water

2 cups currants

2 cups raw hulled sunflower seeds

2/3 cup oil

2/3 cup honey

2 Tbsp. Salt

4 Tbsp. Dough enhancer

4 Tbsp. Saf yeast

2 Tbsp. Gluten Flour

3 Tbsp. Cinnamon

2 cups bread flour

4 cups whole wheat flour + extra whole wheat flour as the dough is kneading.

Place water, oil and honey in the Bosch bowl equipped with the dough hook. Add 2 cups bread flour and 4 cups whole wheat flour and other dry ingredients on top. Turn machine one to speed one and let knead 20 sec. Add sunflower seeds and currents and more whole wheat flour until the dough cleans the sides of the bowl ( about another 8 to 10 cups of flour). You can turn the Bosch Universal Plus machines up to speed 2 if you wish. Let knead 8 to 10 min. Stop machine and oil counter and remove the dough. Shape four loaves and place in pans and let rise until 2 inches higher for about 30 min. Bake in 350 degree oven for 40 to 45 min. Remove loaves from pans and let cool.

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