

## VEGETABLE BREAD

2 eggs  
2 large carrots  
1 cup parsley  
1 inch wedge of cabbage  
1 stalk of celery  
1/2 cup cooking oil  
3 Tbsp. honey  
1 can condensed milk  
1/2 cup hot water  
8-9 cup whole wheat flour  
2 Tbsp. Saf yeast  
2 Tbsp. Dough Enhancer  
2-3 Tbsp. Gluten  
1 Tbsp. salt

Mill whole wheat kernels in the Nutrimill. While it is milling. Place all the vegetables, oil, eggs, milk, and honey in the Bosch Blender and liquidize for 10 to 20 sec. Pour vegetable liquid into the Bosch Bowl equipped with the dough hook and add hot water. Add half of the flour and yeast, dough enhancer, gluten and salt and turn on speed one. Let mix for 20 to 30 sec. and start adding remaining flour until the dough cleans the sides of the bowl. Let knead for 10 min. Oil counter and hands and remove dough hook and dough from the bowl and shape into 3 equal loaves. Place in 9"x5" loaf pans and let rise in a warm oven until double (about 35 to 45 min.) Turn oven up to 350 degrees F. and bake for 45 min. Cool on cooling racks. Makes 3 , 2 lb. loaves.