

100% Whole Wheat Bread in the Old Style Stainless Bowl

9 cups hot water

¾ cup oil

¾ cup honey

12 cups of whole wheat flour

4 Tbsp. Saf yeast

4 Tbsp. dough enhancer

4 Tbsp. Gluten flour

4 Tbsp. salt



Place all liquids in the stainless bowl with the upside down dough hook and add 12 cups of flour and the remaining dry ingredients on top. Start the machine and speed one and let mix for 15 to 20 sec. Add 10 to 12 cups more whole wheat flour until the bowl starts to clean around the sides of the bowl. Let knead for 8 to 10 min. Shape 7 loaves (2 lb.) and place in greased bread pans and let rise in a warm place for ½ hour until the bread is 2" higher than when started. Bake at 375 degrees F for 30 to 35 min. until golden brown. Remove from oven and immediately dump out of pans on a cooling rack.

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