

100% Whole Wheat Bread in a Zojirushi Bread Machine

Put in the ingredients in the following order:

- 1 Tbsp. Saf yeast
- 1 Tbsp. Dough enhancer
- 1 ½ tsp. salt (not on the yeast)
- 4 cups fresh milled whole wheat flour
- 3 Tbsp. brown sugar (or 2 Tbsp. Xagave)
- 1 ½ cups warm water
- 3 Tbsp. oil

Select Whole wheat cycle and start machine. After the dough starts kneading, touch dough to check that it is moist yet sticky. If it is not pliable add a tbsp. or two more of the warm water, and if it is really sticky add a Tbsp. or 2 of whole wheat flour to correct the texture.

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