

100% Whole Wheat Bread

6 cups very warm tap water
1/2 cup oil
1/2 cup honey or Xagave Natural Sweetener
8 cups freshly milled whole wheat flour
2 Tbsp. Saf yeast
2 Tbsp. salt
3 Tbsp. Gluten flour
2 Tbsp. Kitchen Resource Dough Enhancer
6-8 cups more whole wheat flour

Preheat oven to 170 degrees F. Measure the water, oil, and honey (or Xagave) into the Bosch bowl equipped with the dough hook. Add in 8 cups of whole wheat flour, yeast, salt, gluten and dough enhancer. Turn machine on speed one and let knead for 30 sec. Add remaining flour one cup at a time while the machine is going, until the dough starts to clean the sides of the bowl. After 2 - 3 min. the dough will completely clean the bowl. If using a Bosch Universal Plus, turn the machine up to speed 2 and let knead approx. 8 to 10 min. until the gluten in the dough has been developed. (lots of stretch). Oil the counter and your hands and remove the dough from the bowl. Shape 4 equal loaves of dough and place in 4 greased loaf pans. Turn oven off and place the dough in the oven to rise for 30 min. or until the dough has risen 1 1/2 inches. Turn the oven up to 375 degrees F. and let the bread bake for 30 min. or until done. Remove from pans and let cool on a cooling rack.

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