



Honey Wheat Sandwich Bread

2 loaves 2 hours 45 minutes

Our everyday sandwich bread,
We bake several loaves each week!

Ingredients

2 1/4 c. warm water
5 tsp. yeast
1/4 c. softened butter
1/3 c. honey
1 Tbsp. salt
(we use pink Himalayan)
3 c. whole wheat flour
3 c. bread flour

oil or butter to grease bowl & pans

Notes

I substitute all purpose flour for the bread flour in a pinch, but this may change your texture slightly.

Directions

1. Stir yeast into warm water and set aside for 5 minutes. (Water should be warm, not hot, think baby bath water temperature).
2. In stand mixer, fitted with a bread hook attachment, add butter, honey, water/yeast mixture, salt & wheat flour. Turn mixer on low and run until ingredients come together - scraping down side of bowl with a spatula when necessary.
3. Slowly add one cup of bread flour at a time.
4. Once dough has come together, let the mixer run, kneading for 6-7 minutes. When finished, dough should be soft to the touch, bowl almost clean.
5. Transfer dough to a large, well greased, bowl. Cover loosely with a tea towel and place in warm spot. Allow to rise for 45-60 minutes, until dough has doubled in size. (When poked with a finger, dough should spring back, but leave an indentation).
6. Grease two bread pans with oil or butter (be careful to grease corners, sides & edges well).
7. Once dough has risen, split dough into two & shape into two equal loaves.
8. Place loaves in greased pans and cover with plastic wrap. Set back in warm spot and allow to rise for a second time, around 60 minutes, until loaves have doubled in size.
9. Once risen, remove plastic wrap and bake at 375 for 40 minutes.
10. Remove bread from oven. Loaves should sound hollow when knocked and have an internal temperature of 190. Immediately remove from pans and cool on wire rack before slicing.