



Recipe Details

Recipe Name - Whole Wheat Bread

Recipe Steps -

Ingredients

- 200 grams of whole wheat flour
- 200 grams of white wheat flour
- 1 tsp active dry yeast
- 350 grams of warm water
- 1 to 2 tsp salt (optional, omit if salt-free)

Instructions

1. Place both flour and yeast in a bowl, and mix
2. Add water, and mix with a fork
3. Cover the bowl with plastic wrap lightly to avoid getting a crust on the top of the bread. Cover the bowl with a kitchen towel and let sit at room temp for 4 hours (it can be longer but 4 is enough)
4. Roll out long ways on a lightly floured surface to form a Baguette (or loaf or rolls, whatever shape you want)
5. Place on a parchment-lined cookie sheet and bake in a preheated 425-degree oven for 20 minutes (450 for a non-convection oven)
6. Remove from the oven, and allow to cool for 20 minutes* (this is a crucial step, so the bread does not become gooey)
7. Place sliced bread on a parchment-lined cookie sheet and bake at the same temp for 10 minutes or until nice and toasted

*Note - If you are not toasting, bake for 25 minutes

