



THE J.M. SMUCKER Co

100% Whole Wheat Bread

Makes 1 loaf

Prep Time Cook Time Serves Difficulty

N/A N/A N/A N/A

Ingredients

- **Large Loaf (1 1/2 lb / 3 cup or 2 lb / 4 cup machine)**
- 1 cup (250 mL) water
- 1 egg, beaten
- 2 tbsp (30 mL) butter or margarine
- 2 tbsp (30 mL) honey
- 3 cups (750 mL) **Robin Hood®** Best For Bread Whole Wheat Flour

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- 1 1/2 tsp (7 mL) salt
- 1 1/4 tsp (6 mL) bread machine yeast

Directions

Step 1:

SELECT loaf size.

Step 2:

ADD ingredients to machine according to manufacturer's directions.

Step 3:

SELECT Whole Wheat or White, Rapid or Regular Cycle.

Similar to checking the doneness of other baked goods, you can insert a skewer or cake tester into middle of bread. If it comes out clean, it is ready. An instant read thermometer is a very reliable way to check as well. Insert the thermometer in the center of the loaf - if the temperature has reached 190°F/88°C, it is ready.

Images

