THE J.M. SMUCKER Co

Multigrain Bread

Makes 2 loaves

Prep Time	Cook Time	Serves	Difficulty
20 mins	30 mins	N/A	N/A

Ingredients

- 1/2 cup (125 mL) warm water
- 1 tsp (5 mL) sugar
- 2 1/4 tsp (7 mL) dry active yeast
- 1 cup (250 mL) milk, hot
- 3/4 cup (175 mL) water, hot
- 2 tbsp (30 mL) brown sugar
- 2 tbsp (30 mL) butter
- 2 tsp (10 mL) salt
- 5 1/4 cups (1.3 L) **Robin Hood®** Best for Bread Whole Wheat Flour

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- 1/3 cup (75 mL) **Robin Hood®** Oats

  Robin Hood® Quick Oats

- 1/3 cup (75 mL) wheat bran or germ
- 1/4 cup (50 mL) sesame seeds
- 1/4 cup (50 mL) sunflower seeds

Directions

Step 1:

Combine warm water with sugar and yeast. Let stand until yeast is frothy, then stir well. Combine hot milk, hot water, sugar, butter and salt together in measuring cup. Let stand until butter melts. Stir. Add to yeast mixture along with 2 cups (500 mL) of flour in large bowl of electric mixer. Mix until smooth and elastic. Add remaining ingredients and enough remaining flour to make a dough that is smooth, elastic and no longer sticky. Round dough into a ball. Place in lightly greased bowl and cover with plastic wrap and a tea towel. Let rise 45 - 60 minutes or until dough has doubled. Turn out onto lightly floured bowl and punch down. Divide dough in two and shape each into loaves. Place in greased 8 1/2“x 4 1/2“ (1.5 L) loaf pans. Cover with tea towels and let rise in warm place until almost doubled, about 45 minutes. Preheat oven to 400°F (200°C). Bake breads 25-30 minutes or until an internal temperature of 190°F (88°C). Remove from pans and cool on wire rack.

Images

