

*From the kitchen of David and Jennifer Deaven*

temperature down to 345F, bake for 24 minutes or until  
tops of loaves are brown.  
Servings: 10  
\$id: daily\_bread\_v 1.6 2025/03/02 18:09:54 deaven Exp \$

## Bread/Daily Bread

## Bread/Daily Bread

- A: 2 1/3C water  
2t salt  
4T canola oil  
4T honey
- B: 3C whole wheat flour  
2C white flour  
2T wheat gluten  
1/4C flaxseed meal  
1/2C oatmeal
- C: 2 1/2t yeast

1. Add (A) to bread machine, then (B), make a divot in the top of the ingredients, and add (C).
2. Process to dough in bread machine. Remove dough from machine, divide into 2 loaves and place in bread pans which have been sprinkled with cornmeal. Let rise 20 minutes in a warm place.
3. Slash tops of loaves with a sharp knife. Place loaves into oven which has been preheated to 425F. Turn



*From the kitchen of David and Jennifer Deaven*