Bread/Walnut Bread

- A: 1 egg 1C water 1 1/2t salt

 - 1/4C brown sugar
- B: 3C white flour 1/2C whole wheat flour
- 3T walnut oil
 C: 1 1/2C walnut halves
 1. Place (A) then (B) into bread maker, set for dough. Add (C) after first mix/knead cycle.
 2. Form ball, place on oiled sheet.
 3. Slash top, bake 35 minute at 400F.

Servings: 12

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From the kitchen of David and Jennifer Deaven