

Machine Bread 1 1/2 Lb

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Instructions:

Ingredients:

- 4 oz. sugar-free applesauce
- 375 grams warm water
- 10-15 grams salt
- 600 grams white whole wheat flour
- 15 grams SafInstant Yeast

- Weigh all ingredients!
- Place applesauce in breadmaker, rinsing out the container with the warm water that you will put in next. Add all water.
- Add salt.
- Add flour – making sure that you weigh the flour exactly as indicated.
- Make a well in flour and place yeast.
- Turn breadmaker on, using the setting that is closest to 1 hour,
- Take bread out when it is done baking. While loaf is piping hot, run briefly under cold water to make a softer crust.
- Cool thoroughly – for 24 hours – before eating



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4.9 ★★★★★

247 Google reviews
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