Machine Bread 1 1/2 Lb

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Pampered Chef Independent Consultant





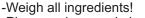
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Instructions:

Ingredients:

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



- -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

