

Bread Machine Whole Wheat Bread Recipe



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100% Whole Wheat Bread

This is one of the easiest Bread Machine Whole Wheat Bread Recipe that I have ever tried. I really love the taste and texture was great, this bread was little dense, outside was little crunchy, very chewy and moist on inside. I love-making my own wheat bread in my house, the smell comes out of the kitchen during baking was just wonderful. Making loaf at home costs less than buying from stores. You can customize the bread machine wheat bread recipe by adding 7 grain cereals or flax seeds or sunflower seeds. You just want to wait for 4 hrs to get fresh hot, yummy whole wheat sandwich machine bread. Try this protein and fiber rich wheat gluten machine bread at home.

Also check my [100% whole wheat sandwich bread recipe](#) made in oven.

Ingredients -Bread Machine Whole Wheat Bread Recipe

Prep time: 5 mins Cooking Time : 4 hrs 10 mins Serves:1 loaf

- 2.5 Cups + 2 Tbsp of Whole Wheat Flour
 - 1/4 Cup + 2 Tbsp of Wheat Gluten
 - 1 and 1/4 Cup of Water
 - 1 Tsp of Salt
 - 1 Tbsp of Oil
 - 3 Tbsp of Sugar or Honey
 - 2 Tsp of Dry Yeast

Method – Bread Machine Whole Wheat Bread Recipe

- Install the mixing blade on the shaft inside the bread machine.
- Add water, whole wheat flour, wheat gluten, salt, oil, sugar and dry yeast in the same order to the loaf pan.
- Carefully place the loaf pan into the bread machine and close the lid.
- Now select the cycle button, it changes from knead to bake. By not changing the cycle, the cycle is set until finished (**knead-first rise-second rice-bake**)
- Next press the menu button, the menu appears like bread, rapid bread, mix bread, jam and cake. select **bread option** in the menu.
- Press the bread colour button to change the colour of browning. Browning stages changes from light to dark. Select **medium** for this bread.
- If you want to block the setting buttons, press lock. Finally press **“START”** button.
 - This bread takes **4 hrs and 10 mins** to bake. Do not change the timer.
- Once the baking process has been done, you will hear beep sound, telling your bread is done.
 - Use oven mitt while you remove the bread pan.
- Turn the bread pan upside down and shake till the bread comes out.
 - Whole wheat bread is ready to slice.

Tips

- The height of this bread is really small than white bread.
 - This method cannot be used on rapid bread cycle.
 - Always unplug the wire after use.

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*Bread Machine
Wheat Bread*

Tags: [100% whole wheat bread recipe in bread machine](#), [bread machine whole wheat bread recipe](#), [bread machine wheat bread](#), [wheat bread recipe](#), [bread machine recipe](#), [easy bread recipe in bread machine](#). [wheat gluten bread bread machine](#)

Baked Wheat Biscuits / Healthy Khara Biscuit (Low Fat)

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BAKED WHEAT BISCUITS (LOW FAT)

This easy, low-fat baked wheat biscuits are so addictive, yummy and healthy snacks for kids and adults. Do you like Maida biscuits / Diamond cuts ? Then you will love this tiny,

cute savory crackers for sure. In this wheat biscuit recipe, I replaced maida with wheat and then I baked with oil instead of butter. I already posted deep-fried method of [savory maida biscuits](#). This baked wheat biscuit is my all time favourite tea time snack. This is my recipe and it is a guilt free snack. If you are looking for vegan snack then try this low-fat khara biscuit for any occasion and let me know how it turned out.

How to make Baked Wheat Biscuits (Low Fat)

Ingredients for Baked Wheat Biscuits

- 3/4 Cup of Wheat Flour
- 1/2 Cup of All Purpose Flour (Maida)
 - 1/4 Cup of Canola Oil
 - 1/2 Tsp of Garlic Powder
- 2 Tsp of Red Chilly Powder
 - 2 Tsp of Cumin Seeds
- 1/2 Tsp of Baking Powder
 - Salt to taste
 - Water as needed

Method for Baked Wheat Biscuits

- In a bowl, mix all the ingredients, add water little by little and make a smooth dough. Cover the dough and leave it for 15 – 30 mins.
- Knead it again and divide the dough into equal parts. Take a ball and roll into a thin circle as possible.
- Take a knife or pizza cutter cut the circle in the form of square like cut vertically first and then horizontally. Carefully separate them and keep them ready. Repeat the same process for the rest of the circles.
 - Preheat the oven to 350° F.
- Grease the plate with oil and place the biscuits by leaving some gap.
 - Bake it for 12 mins.
 - Hot, delicious wheat biscuits are ready to munch.

Tips

- You can use either 1 and 1/4 cup of all-purpose flour or use 1/2 maida and 3/4 cup wheat like I did.
- Adjust the amount of red chilly powder and salt according to your taste.
 - Use any vegetable oil instead of canola oil.
 - Don't have garlic powder, use garlic paste instead
 - Always keep an eye on the oven while baking.
- If you want your biscuits to be on brown shade. Bake it until 15 mins.

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HEALTHY KHARA BISCUITS (BAKED & LOW FAT)

Tags: [baking goodies](#), [eggless baking](#), [whole wheat biscuits](#), [baked wheat biscuits](#), [healthy khara biscuit](#), [healthy kids snacks](#), [whole wheat baking](#), [biscuit recipes](#), [low fat savory crackers](#)

Carrot Cake / Eggless Carrot Walnut Cake (No Butter)

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Eggless Carrot Walnut Cake

This is my favourite recipe to make eggless carrot walnut cake (no butter). Two weeks back was my MIL birthday, so I baked this beautiful, delicious carrot cake. To surprise my MIL, me

and my husband baked this eggless carrot cake. The cake was awesome in taste, soft and moist in texture. Everyone in my family loved it after tasting the cake.

To make eggless carrot walnut cake recipe, you need carrots, flour, spices, oil, yogurt and sugar. I used brown sugar so It added moisture and it makes the cake spongy. I love to bake cake without eggs for that best egg replacer is yogurt. I already posted [eggless vanilla cake with yogurt](#). Try this eggless carrot walnut no butter cake at home and let me know how you liked it.

Check my other Eggless cake recipe

- [Eggless vanilla cake with yogurt](#)
- [Eggless Vanilla cake in microwave](#)
- [Eggless Chocolate cake \(vegan\)](#)
- [Microwave chocolate cake](#)
- [Eggless dates nuts cake](#)
- [Semolina cake](#)

How to make Eggless No Butter Carrot Walnut Cake



Eggless No Butter Carrot Cake

Ingredients for Carrot Cake / Eggless Carrot Walnut Cake

Reference : Renu Kitchen Preparation Time & cooking Time : 1 hr Serves : 3

- 1/2 Cup of Whole Wheat Flour
- 1/2 Cup of All Purpose Flour (maida)
 - 2 Large Carrots, Grated
 - 2/3 Cup of Brown Sugar
 - 1/2 Cup of Yogurt
 - 1/2 Cup of Canola Oil
 - Pinch of Nutmeg Powder
- 1/4 Tsp of Cinnamon Powder
- 1 Tsp of Vanilla Essence
 - 1 Tbsp of Milk
- 1/2 Tsp of Baking Powder
 - 1/2 Tsp of Baking Soda
 - 1/4 Tsp of Salt
 - 1/4 Cup of Raisins
- 1/2 Cup of Walnuts, Chopped

Method for Carrot Cake / Eggless Carrot Walnut Cake

- Grate the carrots and set it aside.
- Preheat the oven to 360° F or 182°C .
- Sieve maida, wheat flour with baking soda and baking powder in a bowl, set aside.
- In another mixing bowl, add oil, milk, yogurt, salt, sugar. Mix well until sugar completely dissolves. Then add numeg powder, cinnamon powder, vanilla essence, give a quick stir.
- Next fold in the grated carrots and wheat flour, maida mixture.
- Whisk it well to form a smooth, creamy batter. The batter should be on thicker side. If your batter is dry, add few more tbsp of milk.
- Throw in 1/4 Cup walnuts and raisin, stir well. Meanwhile grease the baking circular pan with oil and maida. Pour the batter to the greased pan. Sprinkle the remaining walnuts at the top. Bake it for 20- 25 mins or until the tooth prick inserted at the center comes out clean.
 - Let it cool on a baking pan for 1 hr before slicing.
 - Delicious, moist eggless carrot walnut cake are ready to serve.
- Finally store it in an airtight container, it will stay good for 3 days in refrigerator.

Tips

- You can use any cooking oil in place of canola oil.
- Follow the same recipe to make carrot muffins or carrot cupcakes.
 - Always use thick yogurt to make this cake.
- Increase or decrease the amount of sugar as per to your taste. For me 2/3 cup is sweet enough.
- Original recipe calls for 1 cup of all purpose flour (maida) But I used 1/2 wheat flour and 1/2 maida.
- Walnuts adds a nice crunch and taste. You can also replace with any types of nuts like pecans or brazil nuts or cashews.

EGGLESS CARROT CAKE



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Tags: [carrot cake](#), [eggless carrot cake](#), [eggless carrot walnut cake](#), [carrot walnut cake recipe](#), [make eggless carrot cake](#), [prepare eggless carrot cake](#), [soft moist carrot cake recipe](#), [eggless no butter carrot cake](#), [easy](#)

eggless cake recipe, eggless butterless cake recip, eggless baking.