Bread Machine Whole Wheat Bread Recipe



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.



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