

Wheat Bread (Red River Cereal) - MACHINE BREAD

Whole Wheat Bread Cycle

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Do not use Delay Start Timer

<i>Ingredients</i>	<i>Medium – 1 1/2 pounds</i>	
Water, 113°F (45°C)	1 cups	(250 ml)
Butter	2 TBSP	(30 ml)
Honey	2 TBSP	(30 ml)
Salt	1 ½ teaspoons	(7.5 ml)
1 Egg, beaten	<i>Do not use delayed start.</i>	
Flour, <i>white</i>	2 cups	(500ml)
Flour, <i>wheat</i>	1 cups	(250 ml)
Red River Cereal	¼ cups	(60 ml)
Yeast, active dry, instant	1 ¼ teaspoons	(6.25 ml)

- Place all ingredients, **in the order listed**,
in the bread pan fitted with the kneading paddle.
- Place the bread pan in the Cuisinart™ Convection Bread Maker.
- Press **Menu** and select **Whole Wheat**.
- Press **Crust** and select **Light**.
- Press **Loaf** and select **1 ½ pounds** dough size.
- Press **Start** to mix, knead, rise, and bake.
- If desired (*when pause signal sounds*):
Remove dough and kneading paddle reshape dough and
replace in bread pan. Press Start to continue.

- When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.