

Maine Arts Camp

2012

Recipe Name: Whole Wheat Honey Bread

Chef: Charles Limoggio C.E.C.

Preparation Time:

Servings: 24

Yield: 2 loaves

Quantity	Unit	Ingredient Name	Prep Notes
1 1/3	Cups	Milk	
2	Cups	Water	
2 1/2	Ounces	Unsalted butter	Melted
1/3	Cup	Honey	
2	Cups	Whole wheat flour	
4 2/3	Cups	Bread flour	
3 1/3	TBSP	Active Dry Yeast	
1 2/3	TBSP	Salt	

Procedure:

- 1 Straight dough method- add all ingredients to mixer bowl. Attach dough hook, mix & knead 6 minutes
- 2 Bulk ferment in bowl lightly covered in warm place until doubled in size.
- 3 Prepare 2 loaf pans-sprayed-Knock dough down. Divide dough evenly - roll for loaf bread.
- 4 Place panned breads in warm proof box until doubled in size
- 5 Bake in pre-heated 375 degree oven until done.