

## Half Whole Wheat Bread

1 cup + 1 Tbsp milk (90 - 100 degrees)  
1 tablespoon honey  
1 1/2 cups bread flour  
1 1/2 cups whole wheat flour  
1 1/2 teaspoon salt  
1 1/2 tablespoons brown sugar, packed  
2 tablespoons butter  
1 1/2 teaspoons bread machine yeast or 2 teaspoons active dry yeast

Add to bread machine pan in order listed.

Program bread machine for whole wheat setting and 1 1/2 pound setting.

### **OR**

Program bread machine for dough setting. When cycle is complete, transfer dough to a lightly oiled work surface, and shape it into an 8-inch or 8 1/2 inch log. Place the log in a lightly greased 8 1/2 by 4 1/2 inch pan or 9 by 5 inch pan; cover pan loosely with lightly greased plastic wrap. Allow the bread to rise for 30 to 60 minutes, or until it is crowned about 1 inch above the top edge of the pan.

Bake in a preheated 350 degree oven for about 40 minutes, tenting it lightly with foil after 20 minutes. Remove pan from oven and turn it out of the pan. Test for doneness by thumping it on the bottom (it should sound hollow). Cool completely on wire rack before slicing.