Hill's Mills & Mixers
BOSCH Kitchen Centre
~products for better health

BOSCH BREAD RECIPE

5 cups luke-warm temperature water
1/8 cup oil (Canola is best)
1/8 cup honey
2 heaping tbsp Dough Enhancer
2 heaping tbsp Saf Yeast
1 heaping tbsp salt

Place first 5 ingredients into the Bosch or Dimension 2000 with dough hook in place.
Add enough flour to make approximately half flour and half water.
Add salt.
Pulse Mixer until water is absorbed into flour
Turn onto Speed 1 adding flour until dough pulls away from inside of bowl.. Turn to speed 2
for 8 minutes.

1. Separate dough into quarters. Form into loaves and place in loaf pans.
2. Let rise at room temperature spaced 2" apart. Cover with clean tea towel to prevent dough from drying during rising time and cracking during baking time. Cover with plastic to keep moisture in.
3. Bake in preheated oven at 375 F or 191 C for 30 minutes. Remove bread from oven and place on racks to cool.

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