

Honey Wheat Bread

We started making this in 2019. It quickly became a Family Favorite!

Ingredients

1½ cups warm water
2 tablespoons butter
½ cup honey
2 cups flour (bread flour or white flour)
1 2/3 cups wheat flour
1 tablespoon cocoa (if you don't have this, use 1 Tablespoon Hershey's chocolate syrup)
1 tablespoon sugar
2 teaspoons instant coffee (2 packets of freeze dried coffee)
1 teaspoon salt
3 teaspoons active yeast (1 package if using instant yeast)
Oats to sprinkle on the bread.

Instructions (Bread Machine)

1. Place all ingredients in a bread machine and use the dough setting. When it is done let it rise for an hour.
2. Punch the dough down and split it into loaves or rolls.
 - a. For smaller loaves make about 8 tubular loaves.
 - b. For rolls make about 12
3. The dough will be sticky so be sure to use a well-floured cookie sheet and plenty of flour.
4. Make a long cut down the length of the loaves or rolls
5. Sprinkle the entire surface of the loaves with oats.
6. Let them rise again.
7. Bake for 20-24 Minutes at 350 degrees.

Freezing Loaves

After punching down the dough, split them into loaves or rolls and then wrap individually in plastic wrap and freeze.