

## Dani's Famous Honey Wheat Bread

### **Ingredients:**

Hot Water

1 packet of active dry yeast

1 tablespoon sugar

¼ cup honey

4 ½ cup wheat flour

1 teaspoon salt

½ cup vegetable or canola oil

1 ½ cup white flour

### **Directions:**

- In medium sized bowl, add together yeast, sugar, honey, and 2 cups of hot water (105-115 degrees). Let sit until mixture gets foamy/bubbly (approx. 5-10 min)
- Add wheat flour, salt, and vegetable oil and stir with KitchenAid until flour is absorbed.
- Add white flour and continue to stir until absorbed.
- Coat a medium sized bowl with oil and then add dough
- In a separate bowl, fill with HOT water
- Place both bowls next to one another in oven (not turned on yet) and allow dough to rise to rise until doubled in size (approx 1 hour)
- Divide dough in half
- Roll dough out on counter (add tiny amounts of flour if dough is too sticky)
- Roll and place into 2 floured bread pans
- Let them rise again in stove (not turned on yet) next to another bowl of HOT water for 1 hour
- Cook in oven at 400 degrees for 10 minutes and then at 350 degrees for 35 minutes