

Basic Whole Wheat Bread - page 3 of 3

Step # 6: Turn the oven up and bake at 350° until the loaves are nicely browned and the bread sounds hollow when you tap it. Baking time is approximately 30 to 35 minutes for small loaves and 40 to 60 minutes for regular size loaves. When it is done, remove the bread from the pans and let them cool. Brush the tops of the loaves with melted butter while the bread is still warm. This recipe for bread can also be used for dinner rolls, bread sticks, cinnamon rolls, scones and many other variations.

Note A bread mixer can be used to knead the bread. This will save time in the bread making process. The instructions above are for making bread the old fashioned way, The way my grandmother use to make it, which is by hand.*