Homemade Whole Wheat Bread

Ingredients:

- 1.5 cups warm water
- 1 packet active dry yeast
- 1/4 cup honey
- 1.5 tbsp + 2.25 tsp. EVOO
- 3.75 cups whole wheat flour (may need up to 4.5 cups)
- 1/2 tsp. kosher salt

#GottaGetThatBread!
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Directions:

1. Wash hands for 20 seconds with warm soapy water. Make sure to scrub under fingernails, between fingers, and around the wrist.
2. Fill a measuring cup with 1.5 cups warm water.
3. Add yeast to the warm water and let sit for 5 minutes.
4. Add 1/4 cup honey and all the EVOO to the yeast/water mixture.
5. Place 2 cups of flour and the 1/2 tsp. of salt in a large mixing bowl.
6. Add the water and yeast/water mixture to the bowl, and mix together.
7. Add another 1.25 - 1.75 cups of additional flour, until the dough pulls away from the side of the bowl.
   a. Make sure that the dough pulls away cleanly.
8. Remove bread from the mixing bowl and knead on a floured surface.
   a. Keep adding 1/2 to 3/4 cups of flour, until the dough is smooth and supple. This may take a total of 10 minutes.
9. Place dough in a large greased bowl & loosely cover with plastic wrap.
   a. Place it in a warm area, until it has doubled in size. This may take 30-45 minutes.
10. After dough has doubled in size, remove from bowl and knead a second time, for approximately 10 minutes.
11. Place the dough on a pan lined with parchment paper. Cover it again with loosely greased plastic wrap, and let it double in size.
   a. Approximately 30-45 minutes.
12. Preheat oven to 350 degrees Fahrenheit.
13. Uncover the dough and place in the over. It will bake for 40-45 minutes.
   a. The loaf will sound hollow when tapped.

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