



Irish Brown Potato Bread

INGREDIENTS

1 1/2 Pound Loaf

1 1/4 cups water
3 tablespoons butter, cut into pieces
2 tablespoons honey
2 cups whole wheat flour
1 cup bread flour
1/4 cup instant potato flakes
1 tablespoon plus 2 teaspoons gluten
1/2 teaspoons salt
2 teaspoons SAF yeast or 2 1/2 teaspoons bread machine yeast

2 Pound Loaf

1 2/3 cups water
4 tablespoons butter, cut into pieces
3 tablespoons honey
2 1/2 cups whole wheat flour
2 cups bread flour
1/3 cup instant potato flakes
2 tablespoons gluten
2 teaspoons salt
2 1/2 teaspoons SAF yeast or 1 tablespoon bread machine yeast

DIRECTIONS

1. Place all the ingredients in the pan according to the order in the manufacturer's instructions. Set crust on medium and program for the Whole Wheat cycle; press Start. (This recipe is not suitable for use with the Delay Timer.)
2. When the baking cycle ends, immediately remove the bread from the pan and place it on a rack. Let cool to room temperature before slicing.

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