

Three Grain Bread

1 1/2 Pound Loaf INGREDIENTS

1 1/8 cups fat-free milk

2 tablespoons sunflower seed oil or light olive oil

2 tablespoons molasses

1 3/4 cups bread flour

1 cup whole wheat flour

1/4 cup dark rye flour

2 tablespoons yellow cornmeal or polenta

1 tablespoon plus 1 teaspoon gluten

1 teaspoon salt

2 teaspoons SAF yeast or 2 1/2 teaspoons bread machine yeast

2 Pound Loaf INGREDIENTS

1 1/2 cups fat free milk

3 tablespoons sunflower seed oil or light olive oil

3 tablespoons molasses

2 1/4 cups bread flour

1 1/4 cup whole wheat flour

- 1/3 cup dark rye flour
- 3 tablespoons yellow cornmeal or polenta
- 1 tablespoon plus 2 teaspoons gluten
- 1 1/2 teaspoon salt

2 1/2 teaspoons SAF yeast or 1 tablespoons bread machine yeast

Directions

- 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.).
- When the baking cycle ends, immediately remove the bread from pan and place it on a rack. Let cool to room temperature before slicing.

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