

# Shredded Wheat Bread (Bread Machine)

Recipe inspired by Oster *Deluxe Bread & Dough Maker*

***Free of Egg, Peanuts, Tree nuts, Sesame, Soy, Shellfish, Dairy***

1 ½ cups plus 2 TBSP warm water

3 TBSP olive oil

3 cups bread flour

1 ½ cups whole wheat flour

¾ cups shredded wheat (crushed into coarse crumbs)

3 TBLSP brown sugar or maple syrup

1 tsp salt

2 ¼ tsp regular active dry yeast

Place all of the ingredients (except the yeast) in the bread machine pan starting with wet ingredients. Before adding the yeast, ensure that all of the wet ingredients are covered by dry ingredients and make an indentation in the middle of the dry ingredients with your finger. Pour the yeast into the indentation. Place the pan in machine and select the whole wheat bread cycle.

Servings: 8-10 (\$0.37/serving)

***\*This recipe is free of the above listed allergens if the ingredients chosen are free of the allergens. For example, a pasta dish is only free of eggs and wheat if the pasta used is egg and wheat free.***