

WHOLE WHEAT BROWN BREAD

INGREDIENTS

- 1 1/2 cups warm water
- 1 1/2 Tbsp active yeast
- 2 large eggs
- 1 cup sourdough discard
- 1/4 cup molasses
- 1/4 cup extra light olive oil
- 1/2 tsp salt
- 2 cups whole wheat bread flour
- 2-4 cups white bread flour

DIRECTIONS

Place warm water and active yeast in a large bowl. Wait for yeast to proof. Add eggs, sourdough discard, molasses, oil, and salt. Mix well.

Stir in whole wheat flour, one cup at a time, until thoroughly mixed. Stir in white flour until barely sticky. Knead, adding flour until dough springs back.

Cover and let set for one hour until doubled. Knead again, separating into two loaf-sized portions.

Grease two bread pans and place dough inside. Cover and let set for another hour. Preheat oven to 375°F. Bake for 30 minutes until bottoms are brown.

