

# Bread Machine Honey Wheat Bread

Add ingredients in order to your bread machine:

1½ C. Warm Water  
2 T. Butter  
½ C. Honey  
2 C. White Flour  
1b C. Wheat Flour  
1 T. Baking Coco  
1 t. Salt  
2¼ t. Yeast (1 Packet)

Corn meal for dusting.

If using a bread machine, add all of the ingredients for the dough in the exact order listed into the pan of your machine. Once the cycle has completed, remove the dough and place in a bowl and let rise for 1 hour. When the dough has risen to about double its size, punch it down and divide into two loaves and place in two bread pans. Let rise another hour.

Preheat oven to 350°. Bake for 30 minutes. Loaves should begin to darken slightly on top when done. Upon removing from oven, immediately brush butter over the top of the loaves using a pastry brush. Dust cornmeal over the top of each loaf and serve warm.

If you want whipped butter, like is served in restaurants, use an electric mixer on high speed to whip the butter until its fluffy.

