

## 006 BASIC BREAD & CINNAMON BUNS

### Carol's Best Ever Whole Wheat Bread

Mill 10 12 c. what ( makes 18 –20 c. flour)

6 c. hot water

½ c. oil

½ c. honey

9 - 10 c. w.w. flour

2 tbsp. Fermipan yeast

q tbwp. Salt

1 tbsp. dough enhancer

9 – 10 c. flour

Place water, oil, and honey in Boascch bowl. Add first part of flour and dry ingredients. Using dough hook, knead on

Speed One for 1 min. Add remaining flour until bowl cleans.

Let knead 10 min. Oil counter and hands.

Divide dough into 4 loves and place in Baker's secret 1-lb. Bread pans.

Let rise in warm over 150 deg. F, or warm but OFF over for ½ hour until 2" higher. Bake at 375 deg. F. for ½ hour.

### Variations:

- Add ½ c. cheddar cheese for each 2 lb. Loaf
- Add ½ c. alfalfa sprouts for each 2 lb. Loaf
- Add 5 tbsp onion soup mix for each 2 lb. Loaf.
- Pizza bread: Spread rectangle of dough with pizza sauce and sprinkle Mozzarella cheese. Roll as a jelly roll and let rest, and bake.
- Break Apart: Make golf ball size balls from basic dough. Dip in melted butter or margarine and drop in plastic bag of sugar & cinnamon.
- Gooey Cinnamon Buns: In 9 x 12" pan, place ½ c. melted butter, 1/3 c. cream, ½ c. icing sugar, 1 tbsp. cinnamon, and ½ c. chopped nuts. Roll out dough ½" thick and brush with melted butter and ½ c. brown sugar and cinnamon. Raisins optional.