Easy Whole Grain Bread

Prep time 30 min | Cook time 40 min | Total time 2.5 hours
Yield: 1 loaf of bread, around 12 1/2-inch slices

INGREDIENTS:
- 2 cups whole wheat flour
- 1 cup white flour
- 1 cup warm (115-125°F) water
- 1 1/2 tsp salt
- 2 1/4 tsp yeast
- 1 Tbsp sugar
- 2 Tbsp softened butter or oil (plus some oil for the bowl)

INSTRUCTIONS:
1) In a bowl, mix all ingredients together. Once mixed, form into a ball and knead on a floured surface for 10 minutes.
2) Transfer to a lightly oiled bowl and let rise 20-45 minutes or until the dough has doubled in size.
3) Oil a 9x5" loaf pan, place the dough into it, and let rise another 20-45 minutes, until doubled again. Preheat oven to 450°F.
4) Bake at 450°F for 10 minutes, then turn down the oven to 350°F and bake about 30 minutes more.
5) Remove the loaf to a cooling rack and let cool completely before cutting.

1. Read the recipe through and note the ingredients you’ll need.
2. Read the instructions and note the equipment or tools you’ll need.
3. Reread the recipe to make sure you understand the general flow of timing and steps.
4. If you’re missing an ingredient, is there another ingredient you can substitute?
5. If you’re missing a cooking tool, is there another tool that can get the job done?

Congrats, you’re ready to get cooking!