

Bread Recipes

Rose's Basic Bread Recipe

Dry Ingredients. (Makes 4 Loaves)

6 Cups Whole Wheat Flour

6+ Cups White Flour

3 Cups Old-Fashioned Rolled Oats

2/3 Cup Sugar (or Honey-If honey mix with wet ingredients)

2 Tablespoons Vital Gluten Flour

2 Tablespoons Salt

2 Tablespoons Quick/Rapid Rise Yeast

1/4 Cup Flax Seeds (Whole or Ground)

Wet Ingredients

6 Cups Warm Water

2/3 Cup Olive Oil

1. Mix together Whole Wheat Flour, Old-Fashioned Rolled Oats, Sugar, Vital Gluten Flour, Salt, and yeast.
2. In a separate small bowl place flaxseed with a little hot water. Enough to cover it and mix it together.
3. Mix wet ingredients together-Water, Olive oil and Honey (if using in place of sugar) add gelled flaxseed to wet ingredients.
4. Combine wet and dry mixtures. Stir well.
5. Add 5 Cups of the White Flour this should help the mixture to be thick enough to work with.
6. Flour counter and pour out batter/dough onto counter. Continue to incorporate flour until dough can be kneaded.
7. Knead dough for at least 10 minutes incorporating as little flour as is necessary.
8. Oil a place on the counter and roll dough around on oil.
9. Cover dough and let it rest for at least 10 minutes.
10. Shape dough and place in/on pans for baking.
11. Let Rise 30 minutes or until about double in size.
12. Pre-heat oven to 350F.
13. Bake loaves for 50 minutes. Less time for buns etc. Internal temp. 190F maybe a little higher.
14. Let cool completely before slicing at least 1 hour.

Makes 4 Loaves

Focaccia Bread

Ingredients (Makes 1 Loaf)

2 1/3 Cups Whole Wheat Flour
2 Cups White Flour
2 teaspoons Salt
1 teaspoon Quick Rise or Rapid Rise Yeast
2 1/8 Cups warm water (Note: 1/8 of a cup is 2 Tbsp.)
Olive oil
Cornmeal

15. Combine Whole Wheat Flour, White Flour, Salt, Yeast.
16. Add Water and mix together.
17. Cover and let sit for 2 hours at least.
18. Scrape down side of bowl and let dough fall.
19. Prepare pan with Olive oil and Cornmeal sprinkled.
20. Pour dough into/onto pan.
21. Pat dough down.
22. Pour on Olive Oil.
23. Poke all over with finger.
24. Place any toppings.
25. Let rise 30 minutes.
26. Pre-heat oven to 400F.
27. Bake 30 minutes.
28. Cool on cooling rack.

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Focaccia Bread Page



Wheat Bread Page



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