



Whole Wheat Loaf



TOTAL TIME

2h10



DIFFICULTY



SERVINGS

6 persons

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INGREDIENTS

DOUGH

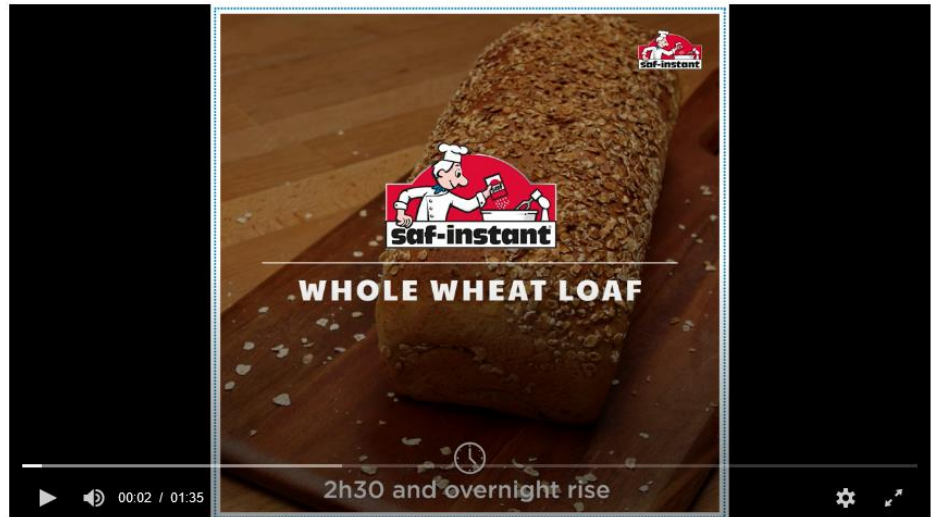
- 100g Wheat flour
- 100ml Water
- 1/2 sachet Saf-Instant yeast 11g
- 2 tbsp Honey

2nd DOUGH

- 100g Whole wheat flour
- 200g Wheat flour
- 150ml Water
- 1 tsp Salt
- 1/4 sachet Yeast
- 40 g Butter or Margarine
- 5 tbsp Oats

TOPPING

- 5 tbsp Oats



First dough

- 1** Pour the lukewarm water into a small mixing bowl and mix in the yeast.
- 2** Add the flour and honey, then combine.
- 3** Leave to rest overnight at room temperature.

Final dough

- 4** Pour the lukewarm water into a large mixing bowl and mix in the yeast.
- 5** Add the first dough and all the ingredients for the second dough: the wheat flour, whole wheat flour, salt, oats and softened butter or margarine.
- 6** Cover and leave to rise for 45 minutes.
- 7** Shape the dough into a ball. Cover and leave to rest for 10 minutes.
- 8** Shape the dough to fit the tin. Roll it on a damp cloth, and then in the oats. Put in the baking tin.
- 9** Cover the dough and leave to rest for 45 minutes until it has doubled in volume.
- 10** Spray some water on the the loaf. Bake in the oven preheated to 230°C for 30 minutes.

FEATURED PRODUCT

