

# Honey Whole Wheat Bread

Yield: 4 min

Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/whole-wheat-italian-bread-recipe-for-bread-machine>

## Ingredients:

- 15 cups whole wheat flour preferably hard white wheat
- 5 3/4 cups water warm, 105-115 F
- 2 1/2 tablespoons bread machine or instant yeast
- 2 tablespoons table salt
- 1/2 cup unsalted butter melted
- 2/3 cup honey
- 1/4 cup plain greek yogurt
- 2 tablespoons vital wheat gluten