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Bread Machine Honey-Oat-Wheat Bread

Yield: 10 min Total Time: 195 min

Recipe from: <u>https://www.recipeschoose.com/recipes/italian-her-bread-machine-recipe-with-powdered-milk</u>

Ingredients:

- 2 1/2 teaspoons active dry yeast
- 2 tablespoons white sugar
- 1 1/2 cups warm water 110 degrees F/45 degrees C
- 3 cups all-purpose flour
- 1 cup whole wheat flour
- 1 cup rolled oats
- 3 tablespoons powdered milk
- 1 teaspoon salt
- 1/4 cup honey
- 1/4 cup vegetable oil
- 3 tablespoons butter softened
- cooking spray

Nutrition:

- 1. Calories: 340 calories
- 2. Carbohydrate: 54 grams
- 3. Cholesterol: 10 milligrams
- 4. Fat: 11 grams
- 5. Fiber: 4 grams
- 6. Protein: 8 grams
- 7. SaturatedFat: 3 grams
- 8. Sodium: 270 milligrams
- 9. Sugar: 10 grams

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