

Honey Wheat Bread {Outback Steakhouse Copycat}

Yield: 4 min
Total Time: 75 min

Recipe from: <https://www.recipeschoose.com/recipes/swiss-miss-carmel-cocoa-recipe>

Ingredients:

- 2 1/2 cups warm water 100°-110°F
- 1/4 cup vegetable oil
- 2 tablespoons caramel color
- 1/2 cup honey
- 3 1/2 cups whole wheat flour
- 2 tablespoons cocoa
- 2 tablespoons active dry yeast
- 1 teaspoon salt
- 3 cups bread flour
- rolled oats for dusting loaves

Nutrition:

1. Calories: 1040 calories
2. Carbohydrate: 199 grams
3. Fat: 19 grams
4. Fiber: 17 grams
5. Protein: 30 grams
6. SaturatedFat: 1.5 grams
7. Sodium: 640 milligrams
8. Sugar: 42 grams

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