Hill's Mills & Mixers
BOSCH Kitchen Centre
~products for better health

RUBY'S ORIGINAL WHEAT MAGIC BREAD

5 ½ cups warm water
1 Tbsp Sea Salt
2 Tbsp Powder Lecithin
1 Tbsp Gluten flour
1/8 tsp Vitamin C Crystals or 2 Tbsp Vinegar
¾ cup whey powder
½ c sugar or honey
2 heaping Tbsp Saf Yeast
8 to 8 ½ c Hard Red Spring Wheat (13 to 14 c flour)

Instructions:

1. Mill 8 to 8 ½ c wheat in your Whisper/Wonder Mill on medium setting.
2. Into Bosch or Dimension Mixer, with dough hook in place, pour in first 8 ingredients, use pulse button to mix, add half the flour, jog to mix
3. Let mixture sit to sponge for 5 minutes
4. With machine on number 1, add flour just until mixture cleans inside wall of bowl
5. Turn machine to #2 speed and mix for 8 minutes
6. Let dough rest for 20 minutes in bowl with clean tea towel covering bowl. ***Do not put splatter ring on bowl***
7. Jog to remove air from dough. Oil hands lightly, form loaves, place in slightly warmed pans and then place away from draft to rise
8. Turn oven to 350 or 375 F
9. When dough has risen double, place in pre-heated oven, 350 to 375 F and bake for 30 to 35 minutes.

Makes 8 – one pound loaves

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