



OWC Whole Wheat Bread and Cinnamon Rolls

Mix together in mixing bowl:

- 1 c. warm water (115 degrees)
- 1 Tbsp + 1 tsp brown sugar
- 1 Tbsp + 1 tsp yeast

Let this mixture stand until yeast begins to work (usually around 8 minutes)

Mix together in separate bowl:

- 3 $\frac{3}{4}$ c. white enriched flour (bread flour works best)
- 3 $\frac{1}{3}$ c. whole wheat flour
- $\frac{1}{2}$ c. brown sugar
- $\frac{3}{4}$ c. powdered milk
- 2 tsp salt
- 1 Tbsp yeast

When the liquid mixture is ready, add the dry ingredients to the mixing bowl. A large stand mixer, with a dough hook, works best for this recipe. Mix for 30 seconds.

Add the following:

- $\frac{1}{3}$ c. canola oil
- 2 Tbsp molasses
- 1 c. warm water

Continue mixing and adjust the water level to achieve consistency. The mixture should pull away from the sides of the bowl. When the desired consistency is achieved, allow the dough to rise and double in size. Punch the dough down. At this time, you can make bread or cinnamon rolls.

For **bread**, divide the dough into two loaves. Place in greased loaf pans and allow to double in size. Bake at 350 degrees for 26-30 minutes. Remove from pans and lightly spray tops with cooking spray or brush with butter. Allow to cool for 20 minutes before slicing.

For **cinnamon rolls**, roll the dough into a large rectangle. Smear the dough with either one stick melted butter or margarine or use liquid margarine to coat. Sprinkle on a mixture of : (* or to taste)

- 1 $\frac{1}{2}$ c sugar*
- 1 $\frac{1}{2}$ c brown sugar*
- 2 Tbsp cinnamon*

Make sure to spread the mixture to the edges of the dough. Roll the dough from the long side of the rectangle, keeping the roll tight. Cut into 36 slices and place on a parchment paper lined baking sheet or two jelly roll pans.

Allow the rolls to double in size and bake at 350 degrees for 18-20 minutes. Glaze the warm rolls with a mixture of:

- 1 c. powdered sugar
- 2 tsp evaporated milk
- Can add a dash of vanilla

