

Hard White Wheat

WHOLE WHEAT BROWNIES

- 1/4 cup applesauce
- 3/4 cup sugar
- 1 egg
- 1/4 cup butter, melted
- 1/4 cup buttermilk
- 1 teaspoon vanilla extract
- 1/3 cup unsweetened cocoa powder
- 1/2 cup whole white wheat flour, ground
from Augason Farms Hard White Wheat
- 1/4 teaspoon baking powder
- 1/4 teaspoon salt
- 1/2 cup nuts, chopped
- 1/2 cup chocolate chips, optional

Grease an 8"x 8" baking pan. In bowl, mix applesauce, sugar, egg, and butter until smooth. Mix in the buttermilk and vanilla. Combine cocoa, flour, baking powder, and salt. Stir into the egg mixture just until incorporated. Add nuts and chocolate chips. Spread evenly into the prepared pan. Bake at 350°F for 25 minutes. Cool and cut into squares.

WHOLE WHITE WHEAT BREAD

- 2 packets active dry yeast
- 1 cup warm water
- 1 cup warm milk
- 1/3 cup honey
- 6 1/2 cups white wheat flour, ground using
Augason Farms Hard White Wheat
- 2 eggs
- 2 tablespoons salt
- 1/4 cup shortening

In a large mixing bowl, dissolve yeast in warm water. Add milk and honey. Beat in 3 cups flour and eggs. Beat 100 strokes or 2 to 3 minutes on medium mixer speed. Cover dough and allow to rest 20 to 30 minutes. Mix in salt and flour, 1/2 cup at a time, until dough can be turned out on lightly floured surface to knead. If using a dough hook, add shortening and complete by kneading 8 minutes. If kneading by hand, knead 10 to 15 minutes, gradually kneading in shortening. Cover and let dough rise in greased bowl until doubled in size. Punch down and divide in half. Let dough rest while greasing 2 loaf pans. Shape and place dough in pans, cover. Let rise until doubled. Bake 375°F for 20 minutes.