



### **CROCK POT HONEY WHEAT BREAD**

- 2 cups warm reconstituted dry milk (or skim milk)
- 2 tablespoons. vegetable oil
- 2 tablespoons honey
- 2 tablespoons molasses
- 3/4 teaspoons salt
- 1 tablespoon. active dry yeast
- 3 cups whole wheat flour
- 3/4 cup bran
- 1/4 cup wheat germ

Preheat Crockery Pot on high setting for 30 minutes. Combine warm (not hot) milk, oil, honey, molasses, salt, yeast and half the flour. With electric mixer, beat well for about 2 minutes. Add remaining flour; mix well. Place dough in well-greased baking pan; cover. Let stand 5 minutes. Place in crock pot, cover and bake on high setting 3 hours.