

## Homemade Honey Whole Wheat Bread: Soft, Nutritious & Delicious

Homemade Honey Whole Wheat Bread: A Slice of Comfort



**OVEN**  
**350°F**

**TIME**  
**15 min**

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### INGREDIENTS

2 cups whole wheat flour  
1 cup all-purpose flour  
1 packet (2 ... teaspoons) active dry yeast  
1 cup warm water (about 110°F)  
... cup honey  
2 tablespoons olive oil  
1 teaspoon salt

### DIRECTIONS

1. In a small bowl, dissolve the yeast in warm water and let it sit for about 5 minutes until frothy.
2. In a large mixing bowl, combine the whole wheat flour, all-purpose flour, and salt.
3. Add the honey and olive oil to the yeast mixture, then pour it into the flour mixture.
4. Mix until a dough forms, then knead on a floured surface for about 8-10 minutes until smooth and elastic.
5. Place the dough in a greased bowl, cover it with a damp cloth, and let it rise in a warm place for about 1 hour or until doubled in size.
6. Punch down the dough, shape it into a loaf, and place it in a greased loaf pan. Let it rise again for about 30 minutes.
7. Bake in a preheated oven at 350°F (175°C) for 30 minutes or until golden brown and sounds hollow when tapped.
8. Cool on a wire rack before slicing. Enjoy!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/homemade-honey-whole-wheat-bread-soft-nutritious-delicious/>