

Crockpot Honey Whole Wheat Bread

Instructions

1. Coat the Crockpot with nonstick cooking spray.
2. Using an electric mixer, combine the milk, oil, honey, salt, yeast, 1½ cups whole-wheat flour, and ½ cup all-purpose flour in a separate bowl.
3. Mix at medium-low speed for 2 minutes.
4. Gradually add the remaining whole-wheat flour and ¼ to ½ cup all-purpose flour.
5. Mix until completely combined (dough should be sticky).
6. Transfer to the Crockpot and cook on high for 3 hours.

Ingredients

- 2 cups warm (not hot) milk
- 2 tbsp oil
- ¼ cup honey
- ¾ tsp salt
- 1 package active dry yeast
- 3 cups whole wheat flour
- ¾ to 1 cup all-purpose flour

Grocery List

Canned Goods/Grocery

- Oil (olive or vegetable)
- Honey
- Active dry yeast
- Whole-wheat flour
- All-purpose flour

Spices

- Salt

Dairy

- Milk