



Whole Wheat Bread and Cinnamon Rolls

Mix together in a mixing bowl (large stand mixer with a dough hook works best)

- 3 $\frac{3}{4}$ C. white enriched flour
- 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

In a separate bowl, mix together:

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

Let stand until the yeast begin to work then add the dry ingredients in the mixer. Mix for 30 seconds then 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 dough consistency. Allow the dough to double in size and punch down. At this point, you may make either 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. Removed from pans and lightly spray tops with cooking spray or brush with butter. Allow to cool at least 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 $\frac{1}{2}$ 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 milk
- 2 tsp. evaporated milk
- 1 tsp. warm coffee

Enjoy!

