



Bread Machine Red Fife Seed Bread

Preparation time: 5 minutes

Total time: 4-1/4 hours

Ingredients:

- 1 cup water
- 2 tsp. liquid honey
- 2 tsp. fancy molasses
- 1 tsp. salt
- 2 Tbsp. unsalted butter, softened
- 2 cups organic red fife flour
- 1-1/2 cups whole wheat bread flour
- 1-3/4 tsp. bread machine yeast
- 2 Tbsp. millet or quinoa
- 2 Tbsp. sunflower seeds
- 2 Tbsp. hulled pumpkin seeds
- 2 Tbsp. toasted sesame seeds
- 1 Tbsp. flaxseeds

Procedure:

Into pan of bread machine, place in order: water, honey, molasses, salt, butter, red fife flour, white bread flour and yeast. Set bread machine on Whole Wheat setting.

When "add ingredient" signal beeps, add millet, sunflower seeds, pumpkin seeds, sesame seeds and flaxseeds.

