

Kamut Bread

	<u>2 loaves</u>	<u>4 loaves</u>	
Water	2 ½ cups	5 cups	
Honey	1/3 cup	2/3 cup	
Yeast	1 ½ Tbsp.	2 ½ Tbsp.	
Kamut flour	7 cups	14 cups	can add 1 c coconut flour in
Salt	2 tsp.	1 Tbsp.	place of 1 c kamut flour
Oil	1/3 cup	2/3 cup	

Mix warm water, honey and yeast in mixer bowl. Set aside. Mix flour and salt in bowl. Add oil to liquid ingredients in mixer. Begin mixing, slowly adding flour and salt. Knead for 9 minutes. Place dough in oiled bread pans. Let rise (takes about 40 minutes). Bake at 325° for 25-30 minutes or until done.

Mix and knead on speed 1 on Bosch mixer. Mixture should be semi-sticky & side of bowl clean.