



BASIC BREAD RECIPE



Saki Bread machine custom [JK setting #12](#)
First time making bread, try our [Basic Bread Recipe](#)

Recommended Ingredients

[Joseph's Kitchen Red Wheat Berries](#)

[Joseph's Kitchen White Wheat Berries](#)

[Redmond Real Sea Salt](#)

[Mr Papou's, Extra Virgin Olive Oil](#)

[Joseph's Kitchen Raw & Unfiltered Honey](#)

[Saf-Instant Yeast](#)

[Organic Soy Lecithin](#)

[Glass Beakers](#)

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Ingredients

- 1 or 2 Eggs at Room Temperature
- 1 tsp. [Unrefined Natural Sea Salt](#)
- 1/2 cup [Extra Virgin Olive Oil](#)
- 1/2 cup [Unfiltered Dark Honey](#)
- 1 ½ cups + 1 tbsp. Hot Water (approximately 120°F)
- 1 tbsp Powdered Lecithin or 1 tsp [Liquid Lecithin](#)
- 1 tbsp [Fresh Instant Yeast](#)
- 3 cups [Red Berries, freshly milled](#)
- 1 cups [White Berries, freshly milled](#)

Instructions

1. Pour hot water into the large beaker
2. Add honey, oil, and eggs into large beaker and mix well.
3. Pour the Liquid mixture into the bread pan
4. Turn on your grinder and add your Red and White wheat berries.
5. Once freshly milled flour is completed add the flour to the bread pan.
6. Add your salt and lecithin
7. Place your bread pan into your Saki Bread Machine.
8. Select setting "12" and press "start".

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For the first few times, until you get the recipe down, check the bread every so often to make sure everything looks correct, and that the machine has not stopped. This isn't required but recommended until you've mastered your recipe. Once it has finished baking, remove from the machine and allow to cool for 10 minutes before slicing. Enjoy!