

Country Seed Bread

A favorite for Bread Machines

Makes 1½ - 2 lb. Loaves

1¼ cups	Water	(300ml)
2 Tbsp	Liquid Honey	(25ml)
2 Tbsp	Vegetable Oil	(25ml)
1½ tsp	Salt	(7ml)
2 cups	All-purpose Flour	(500ml)
1 cup	Whole Wheat Flour	(250ml)
¼ cup	Flax Seed	(50ml)
2 Tbsp	Sesame Seeds	(25ml)
1 Tbsp	Poppy Seeds	(15ml)
2 Tbsp	Chopped Pine Nuts (opt.)	(25ml)
2 tsp	Quick-rising Dry Yeast	(10ml)

Place all ingredients in baking pan in the order listed above. Do not allow yeast to come into contact with any liquid ingredients. Choose appropriate cycle for this type of bread according to manufacturer's instructions... for example:

Whole Wheat - Medium - Large Loaf

When cycle finishes, remove bread and cool.