



## **COLD HOLLOW CIDER MILL SWEET POTATO WHEAT BREAD**

INGREDIENTS: 2 ½ TBSP yeast

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Heaping 1/3 cup honey

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2 cups warm water

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2 Large cups sweet potato

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1/3 cup oil

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2 heaping cups wheat flour

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1 TBSP salt

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6-8 cups bread flour

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Directions: Combine yeast, honey, and water. Whisk ingredients and let bloom for 10 minutes. Then place into a mix and add the remaining ingredients. Mix ingredients with bread hook attachment until fully combined and mixture is pulling away from the sides of the mixer. Dough should be tacky but not overly sticky.



Place dough into a bowl, cover, and let rise for about an hour or more until dough is doubled in size.



Once doubled, form dough and place in greased bread pan. Spray with water and let dough rise for another 40 minutes.









Once risen, score top of dough and place in oven at 350° for 40 minutes.



Let cool and enjoy!

