

# Tokheim Stoneware's • Whole Wheat Breadsticks

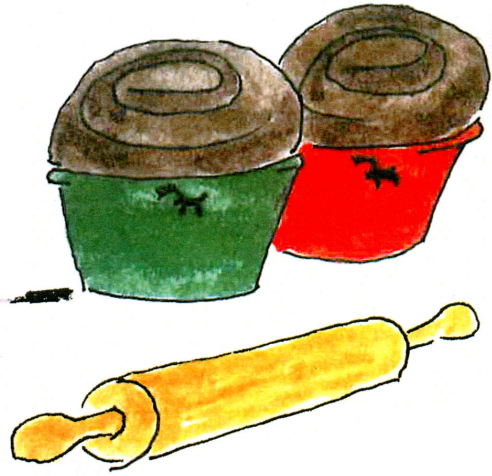


## INGREDIENTS

5 WW. FLOUR  
2C WATER  
1 egg  
1/4C SAFFLOWER OIL  
1/2C HONEY  
1/8C MOLASSES  
1 TBSP. YEAST  
1 DASH SALT

1. Preheat oven to 350°F
2. Add FLOUR to a Large BOWL and MAKE a hollow spot in the center. add the remainder of the ingredients except for the water + yeast.
3. Mix warm water (about 100°F) and yeast in a SMALLER BOWL.
4. Pour water + yeast into the FLOUR BOWL, mixing with hands until the dough is consistent and not sticky, adding FLOUR slowly as needed.
5. knead dough on a FLOURED board until easy to handle.
6. Let Rise in warm spot for 2 hours.
7. punch down + roll into breadsticks the thickness of your small finger, roll in Sesame seeds.
8. PLACE on buttered cookie sheet, let rise 20 min.
9. BAKE at 350°F for 15-20 min. or until golden brown on bottom.

• ENJOY •



TOKHEIM STONEWARE

# CINNAMON + RAISIN BREAD

## INGREDIENTS

- 2 1/2 C. WW. FLOUR
- 2 1/2 C. UNBLEACHED FLOUR
- 2 C WATER
- 1 egg
- 1/4 C SAFFLOWER OIL
- 1/2 C HONEY
- 1/8 C MOLASSES
- 1 TBSP. YEAST
- 1 DASH SALT
- RAISINS
- GROUND CINNAMON
- 4 TBSP SUGAR
- 1 B. BUTTER

1. Follow Breadstick recipe. AFTER Dough has risen Divide Dough into 4 EQUAL Pieces.
2. Roll out a 12" x 3-4" coil with a rolling Pin on a Buttered bread board to 1/2" THICKNESS.
3. SPRINKLE with TBSP Sugar then add DASH OF GROUND CINNAMON and PLACE 50-75 RAISINS ON TOP.
4. ROLL UP and PLACE in Buttered bread Round BOWL and Let Rise FOR 45 MINS.
5. PLACE in Pre-Heated OVEN FOR 35 MINS at 350°F.

## Gene's HELPFUL HINTS

\* REGULAR LOAFs and CINNAMON + RAISIN LOAFs can be Made in the SAME batch....

\* TASTES GREAT Toasted with BUTTER and STRONG COFFEE...

\* ENJOY