



Panasonic Breadmaker Recipe *Wholemeal Walnut Bread*

Ingredients

200g strong white flour
300g strong wholemeal flour
50g muesli
1tsp salt
25ml vegetable oil
25g black treacle or molasses
180ml water
180ml yogurt
75g roasted, chopped walnuts
1tsp yeast

1. Place all the ingredients in the pan in the order listed to the left with the exception of walnuts.
2. Place the walnuts in the dispenser or keep them to one side to add when it beeps.
3. Set the bread maker to **MENU 6 (5hrs)** or **WHOLEWHEAT RAISIN BAKE PROGRAM**, Large size.
4. Remove the loaf and allow to cool before slicing.