



## 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.