



## WHOLEMEAL BREAD LAUCKE BREAD MIX

TM

5



Total: 2h 0min  
Preparation: 1h 30min



18 slice(s)



easy

### Ingredients

**1 x 600gm Laucke &quot;Golden wholemeal&quot; bread mix**

400 grams water  
2 level teaspoons dried yeast

### Preparation

1. Place water & dried yeast into mixing bowl 3 minutes, 37 degrees, speed 1.
2. Add bread flour mix, 6 seconds, speed 6 to combine.
3. Knead 6 minutes, **"Dough mode"** dough mode. Stay close by as Thermomix will bounce around.
4. Allow to rise in mixing bowl till double in size 30-40 minutes.
5. Transfer dough to flour surface, knockdown & lightly knead into shape & then place in an oiled bread tin. Cover & allow to rise again till double in size. About 30-40 minutes.
6. Bake 200 degrees 30 minutes. Loaf is baked if it sounds hollow when tapped.



#### Caution:

Please note that the TM5 mixing bowl has a larger capacity than the TM31 (capacity of 2.2 liters instead of 2.0 liters for TM 31). Recipes for the Thermomix TM5 may not be cooked with a Thermomix TM31 for safety reasons without adjusting the quantities.

**Risk of scalding by spraying of hot liquids:** Do not exceed the maximum filling quantity and observe the filling level markings of the mixing bowl!

This recipe was provided to you by a Thermomix ® customer and has not been tested by Vorwerk Thermomix ® or The Mix Australia Pty Ltd and The Mix New Zealand Ltd.

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Please observe the safety instructions in the Thermomix ® instruction manual at all times.

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