

Soft Whole Wheat No-Knead Bread

Ingredient	Amount
Robin Hood All Purpose Whole Wheat Flour	3 cups
Fleischmann's Quick-Rise Instant Yeast	1 tsp
Salt	1 1/2 tsp
Warm Water	1 1/2 cups (360mL)
Avocado oil	2 tbsp
Brown Sugar	2 tbsp

1. **Mix:** Whisk 3 cups whole wheat flour, yeast, and salt. Stir the sugar into the warm water, then pour the liquid, oil, and water into the dry mixture. Stir until fully hydrated. Cover and let rest at room temperature for 8 to 12 hours.
2. **Shape:** Scrape onto a well-floured surface, stretch and fold over itself 4–5 times, shape into a log, and transfer to a greased loaf pan.
3. **Rise:** Cover loosely and let rise for 1.5 to 2 hours **until crowned over the rim**.
4. **Bake:** Bake at 350°F (175°C) for 35–40 minutes. Brush the top with melted butter immediately after removing from the oven to soften the whole-wheat crust.