Whole Wheat Bread Twists

**Topping**

10ml oil for brushing on top

1 ml sea salt flakes for sprinkling on top

Ingredients:

185 ml warm water

15 ml active dry yeast

5ml sugar

125 ml cheddar cheese, shredded

185 ml whole wheat flour

350 ml all-purpose flour \*\*\*you may not need all of this

2ml salt

60ml oil

Method:

1. Preheat oven to 320F
2. In a large bowl, combine warm water, yeast, sugar and **60ml of whole wheat flour. Mix well!!!!**
3. Add salt and oil, stir. Stir in remaining 125ml of whole wheat flour and 125 shredded cheddar cheese.
4. Gradually add all-purpose flour until a soft dough forms. You may not need to use all of the flour!!!
5. Kneed dough for about 5 minutes, until smooth.
6. Divide dough in half, then half again and….half again. You should have 8 small dough balls at the end
7. Roll each piece about 11”.
8. Twist two pieces together pinching the ends to make it seal.
9. Brush with oil and top with sea salt.
10. Set in proofer for 10 minutes or let rise in warm place.
11. Bake for 10-15 minutes.

Homemade Pizza Dip

¼ cup mayo

2 Tbsp yogurt

1 garlic, minced

1 ml dill weed

½ ml onion salt (small amount)

Mix all together, set aside.