***Amaranth and Orange Bread*\***

Brazilian cheese bread

**Ingredients**

2 1/4 Teaspoons Active Dry Yeast

2 1/2 Cups Bread Flour

1/3 Cup Whole Wheat Flour

3/4 Cup Amaranth Flour

3 Tablespoons Powdered Milk

3 Tablespoons Honey

3 Tablespoons Orange Zest

3/4 Teaspoon Salt

1 1/2 Tablespoons Vegetable Oil

1 1/4 Cups Water

**Instructions**

1. “Add all ingredients in order suggested by your bread machine manual. Process on bread cycle.”

**Alternate Instructions**

1.  Preheat oven to 350F

2. Proof yeast in ¼ cup water

3. Grease loaf pan.

4. Mix dry ingredients together.

5. Add vegetable oil, remaining cup of water, honey, and orange zest to dry mixture.

6. Knead as normal.

7. Place kneaded dough in greased loaf pan and let rise to top of pan.

8. Bake in 350F, until internal temperature is 190-195F, or until it “thumps” when tapped

9. Cool on rack

# \*From [World Hearyh Circle of International Cooking](http://recipes.wuzzle.org/) <<http://recipes.wuzzle.org/index.php/34/296>>

(Adapted from *The Best Bread Machine Cookbook Ever: Ethnic Breads*, by Madge Rosenberg (NY: HarperCollins, 1994).