# Cereal bread

## bread machine

### Ingredients

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| 1000g | 750g | 500g |  |  |
| 200 mL d’eau | 160 mL d’eau | 100 mL d’eau |  |  |
| 4 c.s. d’huile | 3 c.s. d’huile | 2.5 c.s. d’huile |  |  |
| 2 c.c. de sel | 1.5 c.s. de sel | 1 c.s. de sel |  |  |
| 3 c.s. de sucre | 2.5 c.s. de sucre | 2 c.s. de sucre |  |  |
| 280-400g de farine | 210-350g de farine | 140-250g de farine |  |  |
| 0.5-2 tasses de céréales | 0.3-1.5 tasses de céréales | 0.25-1 tasses de céréales |  |  |
| 2 c.c. de levure boulangère | 1.5 c.c. de levure boulangère | 1.25 c.c. de levure boulangère |  |  |

### Preparation

Clip the mixer of the machine.

Add the ingredients in order.

Cooking takes about 2:45.

Please note: yeast should not come into contact with liquids !!! Use the flour as a separator.