

Whole Wheat Maple Bread

Ingredients

1 ½ cups all-purpose flour
1 ½ cups whole wheat flour
4 ½ teaspoons baking powder
½ teaspoon baking soda
1 ½ teaspoons salt
3 tablespoons brown sugar
1 ⅓ cups plus 2 tablespoons maple syrup
1 tablespoon apple cider vinegar

Instructions

- Preheat oven to 350 degrees.
- Prepare a 9x5 loaf pan.
- Combine flours, baking powder, baking soda, salt and brown sugar.
- Pour in syrup and vinegar, thoroughly mix.
- Scrape dough into loaf pan.
- Bake for 50 to 60 minutes, until a toothpick comes out clean.