

# BATTER WHOLE WHEAT BREAD

[TWO LOAVES]

This loaf made with all whole wheat flour is a batter bread, not to be kneaded. It produces a wheaty, chewy slice that is unusual in texture and



taste. The second bite and second slice will be better than the first bite and first slice. It comes on slowly but with authority. Slice and serve with the soft cheeses, topped with a wisp of ham.

#### INGREDIENTS

6 cups of whole wheat flour  
 $\frac{3}{4}$  cup sugar  
1 tablespoon salt  
2 packages dry yeast  
 $3\frac{1}{2}$  cups hot tap water ( $120^{\circ}$ – $130^{\circ}$ )

#### BAKING PANS

Two medium ( $8\frac{1}{2}$  x  $4\frac{1}{2}$ ) loaf pans, greased or Teflon.  
If glass, reduce oven heat  $25^{\circ}$ .

#### PREPARATION

10 mins.

In a large mixing bowl measure the whole wheat flour and stir in sugar, salt and yeast. Pour in water and stir 50 strong strokes to blend. It will be a soft batter. It is not to be kneaded.

#### FORMING

5 mins.

With a spoon, fill pans half to two-thirds full. Wet the fingertips to push the batter into the corners, and to smooth.

#### RISING

30 mins.

Cover with wax paper and put into a warm place ( $80^{\circ}$ – $85^{\circ}$ ) until the batter has doubled in volume—but no more.

#### BAKING

$400^{\circ}$

15 mins.

$350^{\circ}$

45 mins.

Preheat oven to  $400^{\circ}$ . Bake in a hot oven for about 15 minutes then reduce heat to  $350^{\circ}$  for an additional 45 minutes, or until the loaves test done. A metal skewer inserted in the center of the loaf will come out clean and dry if the loaf is done. If moist particles cling to the probe, return to the oven for an additional 10 minutes.

#### FINAL STEP

Remove bread from the oven, turn from the pans and place on a metal rack to cool before serving.