

Whole Wheat Bread



Instructions

1. Scald milk and add butter, molasses and honey. Stir thoroughly and let cool to lukewarm. In a separate bowl, dissolve yeast and sugar in warm water and add to milk mixture.
2. Gradually add flour a little at a time. While still able to stir with a wooden spoon, add salt. Continue adding flour until it is too stiff to stir. Knead dough with hands for about 15 minutes while adding remaining flour. Let dough rest for 10 minutes and some more until no longer sticky.
3. Place dough in a large bowl and seal. Let rise until dough has doubled in bulk. Punch down and let rise again.
4. Preheat oven to 325°F and mold into two greased loaf pans and let rise again.

Ingredients

- 1 **1/2 cups** milk
scalded
- 3 **tbsp** butter
- 1 **1/3 tbsp** molasses
(1tsbp +1tsp)
- 3/4 **cup** honey
- 1 **1/3 tbsp** yeast
(1tsbp +1tsp)
- 3/4 **cups** warm water
- 1/2 **tsp** sugar
- 3/4 **tbsp** salt
- 5 **1/4 cups** whole
wheat flour (1 1/2 lbs)
- 1 **1/2 cups** white
bread flour

Bake for about 50 minutes or until nice and brown. Remove when bread has cooled slightly and butter top of crust. This can take up to eight hours. From start to finish. Enjoy!

