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Tante Marie's Cooking School

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Pam's Bread

1/2 cup honey
1/4 cup butter, melted
2 tablespoons brown sugar
1 tablespoon salt
1 cup warm milk
2 tablespoons dry active yeast
1 1/2 cups warm water (110-115 degrees)
6-7 cups whole wheat flour

In a large bowl, mix together honey, butter, sugar, salt and milk. Stir well to combine. Measure the warm water in a glass measuring cup and add the yeast. Stir and set aside 5 minutes, or until yeast dissolves and mixture begins to bubble. Add yeast mixture to bowl along with 5 cups of flour and mix well. Let dough rest 10 minutes.

Place dough on a lightly floured work surface and knead 10-12 minutes, until dough is smooth and elastic. Knead in some or all of the additional flour as needed to create a smooth dough. Place dough in a clean bowl and cover loosely with a towel. Set in a warm place to rise for an hour, or until doubled in size.

Divide dough into two pieces and let rest 10 more minutes. While dough is resting, grease two loaf pans. Knead each portion of dough for a minute or two then form each piece into a loaf shape. Place dough in loaf pans, cover loosely with a towel and let rise one hour, or until dough has risen up to the top of the pans.

Preheat oven to 400 degrees and place rack on the lowest part of the oven.

Bake bread for 40 minutes, or it is until nicely browned and sounds hollow when tapped on the top and bottom. Cool for at least 15 minutes before eating.

