



the
RECIPE
COLLECTOR

Recipe Name: Whole Wheat Bread

From: Esther Sorensen Serves: 2 loaves

Cooking Time: 35-45 minutes

2 C. milk, scalded

2 Tbsp shortening

1 pkg dry yeast

$\frac{1}{3}$ C. Honey

$\frac{1}{2}$ C water

3 C. w.w. Flour

$\frac{1}{2}$ tsp salt

3 C white Flour

Add salt, shortening & Honey to scalded
milk. Cool to 115° or less. Add yeast

dissolved in the warm water. Stir in

the w.w. Flour. Add white flour one

cup at a time. This mixing maybe done

with dough hooks and mixture. Finally

Knead adding enough flour so dough is not sticky. May take up to one cup more white flour. Let rise in warm place until double in bulk. Pour out on counter & cut in two. Let rest 10 minutes. Form loaves & put in pans. Let rise to top of pans. Bake at 375° 35-45 minutes. Butter outside of loaves as soon as removed from the pans.