



TEXAS BREAD

- 2 Envelopes Active Dry Yeast
- 1/2 Cup Very Warm Water
- 1 3/4 Cups Warm Water
- 3 Tablespoons Sugar
- 1 Tablespoon Honey
- 1 Tablespoon Salt
- 2 Tablespoons Vegetable Shortening
- 2 Cups Whole Wheat Flour
- 4 to 5 Cups All Purpose Flour

DIRECTIONS

1. Sprinkle yeast over the very warm water in a large bowl.
2. Stir to dissolve.
3. Add the warm water, then the sugar, honey, salt and shortening.
4. Stir in the whole wheat flour, then the all purpose flour; 2 cups at a time.
5. When the mixture gets too stiff to stir, dump it onto a floured surface and work the rest of the flour in with your hands.
6. Knead the dough for 10 minutes.
7. Add as much flour as necessary while kneading to keep the dough from sticking to your hands.
8. After kneading, place the dough in a big bowl, cover with a clean cloth, and allow to rise – 1 to 1 1/2 hours.
9. Punch down the dough and then shape into loaves.
10. Generally grease two loaf pans.
11. Cover loaves in pans with a cloth and allow them to rise for 45 minutes.
12. Bake at 400 degrees for 40 minutes.
13. Brush loaves with butter when done.