



HONEY WHEAT BREAD

- 3 Cups Milk
- 2 Teaspoons Salt
- 3 Tablespoons Molasses
- 2 1/2 Tablespoons Honey
- 1/4 Cup Shortening
- 1 Package Active Dry Yeast
- 1/3 Cup Warm Water
- 3 Tablespoons Wheat Germ
- 2 1/2 Cups Whole Wheat Flour
- 5 Cups All Purpose Flour

DIRECTIONS

1. Grease three loaf pans; set aside. In a medium saucepan, heat milk, salt, molasses, honey and shortening until warmed through.
2. Combine yeast and warm water. Let stand until yeast blooms.
3. In a large mixer bowl combine wheat germ, whole wheat flour and 1 cup all purpose flour.
4. With mixer at low speed, gradually add milk mixture and yeast mixture until well mixed.
5. With a wooden spoon stir in enough additional flour to make a stiff dough, about 3 cups.
6. Turn dough onto a lightly floured board and knead until smooth and elastic, adding additional flour as needed.
7. Place dough in a large greased bowl, turning to coat all sides. Cover with a clean towel and allow to rise for 1 hour.
8. Punch dough down and knead for 5 minutes to remove excess air.
9. Cut dough into 3 pieces.
10. Cover and let rest for 5 minutes.
11. With rolling pin, roll each piece into a 12x9" rectangle.
12. Roll up from 9" side, pinching seams to seal.
13. Place seam side down in prepared pans.
14. Cover and let rise for 1 hour. Bake in a 350 degree oven for 35 to 40 minutes.
15. Cool on wire racks before slicing.

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