



WHOLE WHEAT BREAD

- 2 Packages Active Dry Yeast
- 1/2 Cup Warm Water
- 1 1/2 Cups Hot Water
- 1 Tablespoon Salt
- 1/4 Cup Shortening
- 1/3 Cup Molasses
- 3 1/2 Cups Whole Wheat Flour
- 2 1/2 Cups White Flour

DIRECTIONS

1. Soften yeast in warm water.
2. Pour hot water over salt, shortening and molasses; stir and cool.
3. Add softened yeast and whole wheat flour, beating until smooth.
4. Add remaining flour and work it in well with your hands.
5. Turn onto a floured board and knead until smooth and elastic.
6. Place dough in a greased bowl, grease surface of dough, cover, and let rise until doubled in bulk, about 2 hours.
7. Divide into 2 parts.
8. Shape into loaves and place in greased loaf pans.
9. Cover and let rise for about 30 minutes.
10. Bake in a 400 degree oven for 50 to 60 minutes.