

Momere's Whole Wheat Bread



Makes 4- 1 ½ lb loaves. Oven Temperature: 350 degrees. Time: about 28-32 minutes.

Ingredients:

5 cups- Unbleached Flour	2 pkgs- Dry Yeast
4 cups- Whole Wheat Flour	2 tsps- Salt
½ cup- Sugar	3 cups- Warmed Milk
2 sticks- (1 cup) Melted Butter	4- Eggs

Method:

In large Tupperware bowl mix together flours, salt, sugar, and dry yeast. Mix well in bowl.

In saucepan heat milk and lightly beaten eggs to luke warm, pour into dry ingredients, cover, place in warm place, and let rise for about one hour. Stir in melted butter, kneading mixture till completely mixed, cover and let rise for one more hour.

Turn and knead on a lightly floured cutting board, knead until smooth.

Cut into 4 sections. Shape into loaves, press loaves into 4 lightly greased pans.

In a warm spot cover with towel and let rise until dough reaches top of pan.

Place into preheated 350 degree oven, bake for about 28-32 minutes. Turn one loaf out of pan; tap on bottom, if it has a hollow sound it is done. Cool on wire racks.

Freezes well.



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