

Dee-licious Whole Wheat Bread

Grind: 6 Cups whole wheat.

1 3/4 Cups milk (scalded)

2 Teaspoons salt

1/3 Cup olive oil

1/3 Cup honey

1/2 Cup water

2 eggs

2 Tablespoons yeast

6 Cups whole wheat flour approx.

Pour: Slightly cooled milk in Bosch mixing bowl. Add salt, oil, honey, water, eggs and yeast. Add 3 cups of whole-wheat flour and blend together. Add 3 more cups of flour or enough to knead at the proper texture in the Bosch bowl. Knead for 8 minutes.

Cover: And let rise in bowl with dough hook in place until doubled in bulk.

Knead: Use momentary switch to knead until all the air is out of the dough.

Form: 2 loaves and place in well oiled bread pans and let rise again until almost doubled in bulk.

Put in a cold oven and turn the temperature to 350° and bake for 1 hour.

These loaves are very tender.

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