

Whole Wheat Bread

Ingredients:

6 – 6 ½ c whole wheat flour

1 tbsp quick rising yeast

1 egg

2 tsp salt

2 tbsp oil

2 tbsp molasses

1 tbsp honey (generous)

2 ½ c tepid to warm water

Method:

Mix flour/yeast in mixer bowl.

Whip egg in separate bowl, add all other ingredients.

Add wet mix to dry, mix with bread hook on mixer until well kneaded and not sticky, about 3 min.

Cover and let sit 10 min.

Divide and place in 2 greased bread pans.

Let rise in warm oven.

375F for 25 min.