

HONEY WHEAT HOMEMADE BREAD

3 cups very warm water
shortening

1/4 cup crisco

1 1/2 tablespoon yeast

1/4 cup honey

1 tablespoon salt
wheat flour

8 cups whole

In a large bowl, add water and yeast. Dissolve and wait until yeast frothes, then add shortening, honey, and salt. Add flour, a cup at a time until you have a soft dough. Knead and put into a bowl. Cover with a clean cloth and let rise for an hour or until it has doubled in size. Knead again and place bread into greased loaf pans. Cover with cloth and let rise for another hour. Bake at 350 for 28 minutes. Butter top of bread while still in the oven and let cook for another 2 minutes. Take out of the oven and let cool in pans for 10 minutes. Take out of pans and let cool on cooling rack.

Yields 24 servings Each serving contains approximately 183 calories per serving

Addison Putnam

Harrison County

Intermediate-Side Dish

Grains