

## **WHEAT BREAD**

4 cups warm water

3 Tbs oil

½ c honey

2 Tbs yeast

5 tsp salt

10-12 cups whole wheat flour

(If not making it whole wheat, then make with 8 cups wheat and 4 cups white...)

Combine liquids with yeast. Add Salt. Add flour, bit by bit, until a soft ball. Knead for a couple minutes.

Let rise until double. "punch down" knead again. Shape into loaves. Let rise.

Preheat oven to 350°. Bake 15 min. Lower temp to 335° and bake another 15-18 min or until golden brown.

Makes four 1.5# loaves.

From Carolyn Lipscomb