



100% Whole Wheat Bread

6-7 cups whole wheat flour
2 pkg dry yeast
1/3 cup honey

3 tbsp. butter
2 1/2 cups hot [not boiling] water
vegetable oil [to brush surface]

In a large bowl stir 2 cups flour, dry yeast, and salt. Add honey and butter. Pour hot water over all and beat with electric mixer 2 minutes at medium speed. Add 1 1/2 cup more flour and continue beating until thick and elastic. With a wooden spoon, stir in two more cups of flour. Gradually add remaining flour until a soft dough is formed. Knead 5-10 minutes. Cover and let rest 20 minutes. Punch and divide. Place in greased pans. Brush surface with oil, cover with towels and refrigerate. Wait 5-6 hours [up to 24 hours]. Let stand 10 minutes before baking. Bake at 400 for 35-40 minutes.

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