

Half White Half Whole Wheat Bread - page 1 of 2

Ingredients:

- 1 3/4 cups warm water
- 1/4 cup honey or brown sugar
- 3 tablespoons shortening or oil
- 1 teaspoon salt
- 1 package dry yeast
- 3 1/2 cups whole wheat flour
- 3 1/2 cups white flour

Mix the first four ingredients together in a large bowl until the shortening melts. Add 1 cup white flour and 1 package dry yeast and mix thoroughly. Next add 1 cup of wheat flour and continue mixing them. Then keep adding 1 cup white flour and 1 cup whole wheat flour until you have a good consistency of dough. If you need more flour than the recipe calls for, keep adding it. Knead the bread dough for at least 10 minutes or until the dough is smooth and elastic. Keep the counter top floured as you are kneading the bread. Grease a large bowl and put the dough in it to rise. When it doubles in size, punch it down and let it rise again. Shape it into two loaves.

(cont. on page 2)