

## Whole Wheat & White Bread

Mix and let stand 10 minutes: 1 pkge dry yeast  
1 tbsp sugar  
1/2 c warm water

Add to the yeast mixture: 1 3/4 c warm milk  
1/2 c honey  
1/4 c melted butter  
1 tsp salt

Add to the liquid: 6 - 8 cups flour (1/2 whole wheat, 1/2 white)

Mix & knead until smooth and satiny, (about 8 minutes)

Put in bowl covered in a warm place until about double in size.

( I usually place bowl in oven with a pan of very hot water under the bowl). Rising takes approx. 1 hour.

When dough is double in size, punch down, knead and shape. This quantity should make three breads or 2 breads and 1 1/2 doz. small rolls.

To get a hard glaze brush breads with a mixture of egg yolk and water.  
Bake breads at 350° for 1 hour after the breads have risen.