

Whole Wheat Bread

Makes 3 loaves

Ingredients

- 5 cups lukewarm water
- 1 pkg dry yeast
- 1/2 cup honey (or 1 cup)
- 2 Tbsp salt
- 10-12 cups flour

Instructions

1. Mix, beat, and knead in bowl until well mixed. Dough should be somewhat soft and sticky.
2. Let rise until double.
3. Punch down and knead. Let rise again.
4. Then punch down and put into loaf pans.
5. Bake 50 minutes at 350°F.

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