



Honey Wheat Bread II

Jacob · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

2 hrs

Description

Everybody loves this never fail recipe It is lovely served with any meal

Ingredients

— - 2 cups warm water (110 degrees F/45 degrees C) - 2 cups whole wheat flour - 1 tablespoon active dry yeast - 1 teaspoon salt - ? cup honey - ? cup vegetable oil - 5 cups all-purpose flour

Instructions

1. Dissolve yeast in warm water. Add honey
2. and stir well. Mix in whole wheat flour
3. salt
4. and vegetable oil. Work all-purpose flour in gradually. Turn dough out onto a lightly floured surface
5. and knead for at least 10 to 15 minutes. When dough is smooth and elastic
6. place it in a well oiled bowl. Turn it several times in the bowl to coat the surface of the dough
7. and cover with a damp cloth. Let rise in a warm place until doubled in bulk
8. about 45 minutes. Punch down the dough. Shape into two loaves
9. and place into two well greased 9 x 5 inch loaf pans. Allow to rise until dough is 1 to 1 1/2 inches above pans. Bake at 375 degrees F (190 degrees C) for 25 to 30 minutes.