



Recipe #908 Wheat Bread

Size and Ingredients: 1 Slice

25 Servings	50 Servings	100 Servings	Ingredients
2 cups + 1 Tbsp.	4 cups + 2 Tbsp.	8 1/3 cups	Warm Water
1 1/2 pks.	2 2/4 pks.	5 1/2 pks.	Active Dry Yeast (.25 oz.) pk.
2 Tbsp. + 2 tsp.	1/3 cup + 2 Tbsp.	3/4 cup + 2 Tbsp.	Honey
3 1/2 cups	7 cups	14 cups	Bread Flour
2 Tbsp. + 1/4 tsp.	1/4 cup + 1 tsp.	1/2 cup + 1 tsp.	Butter
3 Tbsp. + 2 tsp.	1/3 cup + 2 Tbsp.	3/4 cup + 2 Tbsp.	Honey
2 tsp.	1 Tbsp. + 1 1/4 tsp.	2 Tbsp. + 2 1/4 tsp.	Salt
2 1/3 cups + 2 Tbsp.	4 3/4 cups + 2 Tbsp.	9 3/4 cu + 1 tsp.	Whole Wheat Flour
1 Tbsp. + 1 1/4 tsp.	2 Tbsp. + 2 1/4 tsp.	1/3 cup + 1 tsp.	Butter

North Central New Mexico Economic Development District
 Council of Governments
 Non-Metro Area Agency on Aging
 PO Box 5115 Santa Fe NM 87502
 505-827-7313



Recipe #908 Wheat Bread

Instructions:

1. In a large bowl, mix warm water, yeast, and 1/3 cup honey. Add 5 cups white bread flour, and stir to combine. Let set for 30 minutes, or until big and bubbly.

2. Mix in 3 tablespoons melted butter, 1/3 cup honey, and salt. Stir in 2 cups whole wheat flour. Flour a flat surface and knead with whole wheat flour until not real sticky - just pulling away from the counter, but still sticky to touch. This may take an additional 2 to 4 cups of whole wheat flour. Place in a greased bowl, turning once to coat the surface of the dough. Cover with a dishtowel. Let rise in a warm place until doubled.



3. Punch down, and divide into loaves. Place in greased loaf pans, and allow to rise until dough has topped the pans by one inch.

4. Bake at 350 degrees F (175 degrees C) for 25 to 30 minutes; do not overbake. Lightly brush the tops of loaves with 2 tablespoons melted butter or margarine when done to prevent crust from getting hard. Cool completely