

BEAUMONT WHOLE WHEAT BREAD

Ingredients

- 1 pkg. dry yeast
- 1 Tbsp. molasses
- $\frac{1}{2}$ cup. warm water [110-115 degrees]
- $1\frac{1}{2}$ -2 cup. enriched white flour
- $\frac{1}{2}$ cup milk
- 1 tsp. salt
- 2 Tbsp. brown sugar
- 1 cup whole wheat flour

Instructions

Dissolve yeast in warm water. Add milk, brown sugar, molasses, salt and whole wheat flour. Beat well. Add half of white flour and continue to beat until smooth. Gradually add remaining flour just until a soft dough is formed. Let rest 5 minutes. Knead 5-8 minutes. Place in lightly greased bowl, turning to grease entire surface. Cover. Let rise until doubled. Punch down. Let rest and then shape into a loaf. Place in lightly greased loaf pan. Let rise until almost doubled. Bake at 375° for 45 minutes. Remove from pan and cool on wire rack.