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Recipe for 5-1 lb loaves Whole-wheat Bread.

- 10 level cups of whole-wheat flour (sifted)
- 2 tablespoons of salt.
- 1 quart of whole milk
- 3 tablespoons of Grandma's Molasses
- 3 tablespoons of dark brown sugar
- 2 packages of dry yeast.
- 2 ounces of butter, lard, shortening or margarine
(either one)

Combine the molasses, sugar, salt. Dissolve in a portion of the milk and add to the sifted flour. Add the 2 ounces of shortening (or lard, ~~butter~~ butter or margarine)

Now dissolve the yeast in the remainder of the Milk. Note, this portion of the milk must be hot not boiling.

Mix all together and knead until smooth, the dough should be soft not sticky, if it is too dry add a little water and keep on mixing until you get a nice smooth ~~dough~~ dough.

Let it rise for about one hour, (this depends on the temperature of the room) It would be best to cover the dough with a damp cloth.

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After about one hour it should be double in bulk. Knead it once more and divide it into five equal parts. If you can weigh the dough so-much-the-better.

Mould it into loaves, I presume you are using regular bread pans, 1-lb loaf pans

once more cover it with a damp cloth and let it rise until it is above the top of the pans Then bake in the oven at 360 degrees for about 30 minutes.

In making bread whether white or dark, much depends on the flour, the ingredients, the oven So I recommend you to practice much with your equipment. if you do not mind the failures The above directions are general and you may have to alter or adjust to your tastes.