



Honey Wheat Bread

A very flavorful and hearty wheat bread with a touch of sweetness

One of Pat's favorite bread recipes. Usually a part of any bread basket gift given by the Soltys family. We usually use a mixer with dough hooks for a lot of the initial work.

Makes at least two full size loaves.

Quantity	Ingredients	Preparation Notes
1 Cup	Milk	☛ Heat milk, honey, water, and butter to 130 degrees
1 Cup	Water	☛ Put all of the wheat flour, half of the white flour, yeast, and salt in a mixing bowl.
1/2 Cup	Honey	☛ Add the egg to the honey mixture and mix with a fork
3 Tbsp	Butter or Margarine	☛ Add the honey mixture to the dry mixture and begin mixing with dough hooks or a spoon until all ingredients are blended together.
2 1/2 Cups	Whole Wheat Flour	☛ Gradually add the remaining flour and continue mixing. Dough will become stiff and sticky.
2 Pkgs	Active Dry Yeast (1/4 oz each)	☛ Knead with dough hooks until a ball forms and exterior is a bit shiny. Add a little more flour if dough is too wet and won't form a ball. If kneading by hand look for the same indicators.
1	Egg	☛ Place in a greased bowl, turn dough once so that all sides are greased. Cover bowl with a hot damp towel and allow to raise until double. Usually between 30 and 60 minutes.
1 Tbsp	Salt	☛ Punch down and turn onto floured board or surface.
4 Cups	Flour	☛ Knead dough for a few minutes by hand.
4 Tbsp	Margarine - melted - set aside	☛ Divide dough into 2 - 4 equal parts depending on the size of loaves you wish to make.
		☛ Roll out dough into a rectangle. Turning over at least once
		☛ Brush surface with melted margarine.
		☛ Roll rectangle like a jelly roll, fold over the ends and place in loaf pan or on cookie sheet.
		☛ Repeat for each loaf.
		☛ Allow to raise until doubled.
		☛ Preheat oven to 375 degrees
		☛ Bake for ten minutes and then reduce heat to 350 degrees and continue baking for 30 - 35 minutes.
		☛ If desired brush loaves with melted margarine and return to the oven for five minutes.
		☛ Turn out of pans onto racks and allow to cool.
		☛ This bread may be frozen.