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*If Veterans don't help Veterans, who will?*

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## Whole Wheat Bread

2	Packages regular active dry yeast
1/4	Cup warm water (105° F to 115° F)
1/2	Cup packed brown sugar or honey
1/4	Cup butter or margarine
3	Tsp salt
2 1/2	Cups hot water
4 1/2	Cups whole wheat flour
2 3/4 - 3 3/4	Cups all-purpose flour

- 1) 1 In small bowl, dissolve yeast in warm water. In large bowl, mix brown sugar, butter, salt and hot water; cool 5 minutes.
- 2) 2 To cooled brown sugar mixture, beat in 3 cups of the whole wheat flour with electric mixer on low speed until moistened, scraping bowl frequently. Beat on medium speed 3 minutes, scraping bowl frequently. Beat in remaining 1 1/2 cups whole wheat flour and the dissolved yeast. With spoon, stir in 2 1/4 to 2 3/4 cups of the all-purpose flour until dough pulls cleanly away from side of bowl.
- 3) 3 On floured work surface, knead in remaining 1/2 to 1 cup all-purpose flour until dough is smooth and elastic, 10 to 15 minutes. Grease large bowl with shortening or cooking spray. Place dough in bowl; cover loosely with plastic wrap and cloth towel. Let rise in warm place (80° F to 85° F) 30 to 45 minutes or until light and doubled in size.
- 4) 4 Generously grease 2 (8x4- or 9x5-inch) loaf pans with shortening or cooking spray. Gently push fist into dough to deflate; divide in half. On lightly floured work surface, roll out each half of dough with rolling pin into 18x8-inch rectangle. Starting with one 8-inch side, roll up dough tightly, pressing with thumbs to seal after each turn. Pinch edge of dough into roll to seal; press each end with side of hand to seal. Fold ends under loaf; place seam side down in pan. Cover; let rise in warm place 30 to 45 minutes or until light and doubled in size.
- 5) 5 Heat oven to 375° F. Uncover dough; bake 30 minutes. Reduce oven temperature to 350° F; bake 10 to 15 minutes longer or until loaves sound hollow when lightly tapped. Immediately remove from pans; place on wire racks. Cool completely, about 1 hour.



Makes 32 Servings