

## EASY WHOLE WHEAT BREAD FOR CHURCH

(4 loaves for 4 services)

¾ cup 100° water	½ cup whole milk
1 teaspoon sugar	2 tablespoons softened butter
1 package rapid-rise dry yeast	1 tablespoon sugar
1¾ cup whole wheat flour	1½ teaspoon salt
1⅔ cup all-purpose flour	¼ cup honey

Dissolve yeast in warm water with 1 teaspoon sugar to proof. Let stand 5 minutes.

Place flours in processor bowl with metal blade. Pulse to blend.

Heat milk in microwave in 2-cup measuring cup to 110°. Stir in butter, 1 tablespoon sugar, salt and honey until butter is melted and salt and sugar are dissolved.

Combine yeast mixture and milk mixture; stir to blend. With processor running, pour liquid into processor tube. Process for 40 seconds after ball forms (may need to add additional white flour, 1 tablespoon at a time, if dough is sticky). Let rest 10 minutes.

Turn out onto lightly floured board and divide into three sections. Form two sections into slightly flattened rounds and place on lightly greased baking sheet. Divide third section into three small rounds (one muffin-sized, and two bagel-sized). Place on same lightly greased baking sheet. Cover with moist towel and let rise in warm place until doubled, about 1½ hours.

Bake in a 375° oven. Smaller loaves will be done in 15 minutes, and the two larger loaves should take about 20 minutes. If loaves are getting too brown, cover loosely with foil. Cool loaves on wire racks until completely cooled. Taste one of the bagel-sized loaves to test for flavor, texture and doneness. Wrap the remaining bagel-sized loaf, the muffin-sized loaf, and the 2 larger loaves in foil to retain moisture. Take to church prior to the 8:00am Sunday service. (May be left in the chapel on the altar, if the main church is locked.)

Note: If you do not have a food processor, you can still use this recipe. You will just have to knead the dough for 8-10 minutes after combining all ingredients.