50% Whole Wheat Bread

1 pkg. dry yeast (1½T.)
softened in
1 C luke warm water
1t. sugar

3 C scalded milk
4 t. salt
½ C brown sugar
¼ C melted shortening
cool to lukewarm

3 C white flour
3 C whole wheat flour
above ingredients .....mix with electric beaters

Add 1½ C. more each flour...(9 cups better than 10 C flour)

KNEAD 100 times.....Let rise to double

FORM 2 loaves

Bake 375° for 45 minutes. Rub with margarine when out of oven.