

WHOLE WHEAT BREAD

ANNETTE/MOM

3 TBSP DRY YEAST
3 CUP HOT TAP WATER
2/3 CUPS OIL
12 CUPS WHOLE WHEAT FLOUR

1/2 CUP WARM WATER
2 TBSP SALT
2/3 CUP HONEY
2 CUPS APPLESAUCE

DISSOLVE YEAST IN 1/2 CUP WARM WATER. COMBINE HOT WATER AND ABOUT 7 CUPS FLOUR. MIX UNTIL BLENDED. ADD SALT, OIL AND HONEY, (and if I've forgotten any ingredients add those too) ADD YEAST AND THE REST OF THE INGREDIENTS. LET RISE TO ABOUT 1/3 ORIGINAL SIZE. MAKE INTO THREE LOAVES. LET RISE AGAIN IN PAN UNTIL DOUBLE ITS BULK. BAKE 8 MINUTES AT 425° and 30 MINUTES AT 350°