



Recipe

SUPER SPROUT™ WHOLE WHEAT BREAD

Ingredients

- ¼ cup + 2 tablespoons milk
- 1/4 cup margarine or butter
- 1 1/2 tablespoons sugar
- 3/4 cup warm water
- 2 teaspoons salt
- 1 pkg active dry yeast
- 2 1/2 tablespoons molasses
- 3 3/4 cups unsifted Super Sprout™ flour

Directions

Scald milk; Stir in sugar, salt, margarine or butter and molasses; cool to lukewarm.

Measure warm water into large warm bowl.

Sprinkle yeast into water and stir until dissolved. Stir in lukewarm milk mixture and 2 cups Super Sprout™ flour; beat until smooth.

Add enough remaining flour to make soft dough. Turn out on floured board and knead until smooth.

Place in greased bowl, turning to grease top.

Cover; let rise until double in bulk. Punch down and shape into loaf. Place in greased loaf pan.

Cover; let rise in warm place until double in bulk, about one hour.

Bake at 400° about 25 to 30 minutes or until done. Remove from pan and cool on wire rack.