

# Whole Wheat Bread

Prep Time: 120      Ready In: 180  
Cook Time: 45      Servings: 2 Loaves

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## Ingredients

2 Pkg Yeast	1 1/4 Cup Warm water
4 TBS Honey	4 TBS Shortening or oil
1 Can Evaporated milk	1 Cup Warm water
1 tsp Salt	8 Cup Whole wheat flour/or/sub with white flour

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## Directions

- 1 Add yeast honey and 1/4 cup water, let sit for 5 minutes. Add the additional cup of water, milk, oil, salt and most of the flour. Mix for 10 minutes adding the remainder of the flour. Let it raise in a covered container until twice its size. Punch down and place into 2 brad pans and let it rise again to twice its size. Bake at 350 for 45 minutes.