

## WHOLE WHEAT BREAD

4 cups wheat flour    3 small yeast cakes    1½ cup milk  
2 cups white flour    1 T salt    3 eggs  
4 T sugar    ½ cup mazola oil

Heat milk to luke warm, pour some over crust yeast, add 1 T sugar to yeast. Let it rise. Sift flour together and add all dry ingredients, beat eggs, push flour away from the side of the bowl, add in eggs and half of oil. Work flour into eggs slowly, add yeast mixture and mix well. Add rest of milk and beat all of the flour in until it forms a dough. If the dough is too soft add more white flour. Turn out on board and kneed it with the heel of hand for 150 times using the rest of the oil to kneed the dough. Put dough in oiled bowl, let it rise double it's size, then turn it out on the board and kneed it again for 150 times. Let it rise again double in size. Then make cut rolls or loaves, put in pan to bake, let them rise, then bake in oven 300 degree until well brown.