

Whole Wheat Bread with Variations

1 pkg. active dry yeast	1 1/2 cups Stone-Buhr whole wheat flour
1 1/8 cups warm water	1 1/2 cups Stone-Buhr unbleached white bread flour
1 Tbsp. brown sugar	1 tsp. salt
1 Tbsp. olive oil	

For bread machines: Follow the manufacturer's directions regarding the order of ingredients. Use the dough setting, then hand shape and oven bake, or use the automatic setting to complete the loaf in the machine.

By hand: In a large bowl, dissolve yeast in the water, add the sugar and let sit 5 minutes until mixture starts to foam. Add the rest of the ingredients and stir into a shaggy mass. Scrape dough onto a lightly floured board and knead 8 to 10 minutes, adding more white flour as needed to get a smooth, elastic dough. Transfer to a lightly oiled bowl and turn to coat. Cover with plastic (a shower cap works well).

Let dough sit at room temp. until doubled in size, about 1 hour. Punch, re-shape and let rise again until doubled, about 45 minutes. Turn out onto a lightly floured board, pat out, roll up, and pinch seams. Place in a lightly oiled 8 1/2 x 4 1/2 - inch loaf pan. Cover, and let rise until doubled, 30 to 45 minutes. **Bake at 400°F** for 30 to 40 minutes. The deeply colored loaf will sound hollow when tapped on the bottom. Cool on a rack. Freeze well.

Seeded Loaf ~

Mix 1 Tbsp. each sesame, poppy, fennel, caraway, sunflower, and flax seeds. After the dough's 2nd rise, pat it out and roll into a 12-inch log. Lightly mist with water and roll into seeds to coat. Put on a lightly oiled sheet. Cover and let double, 30 to 45 minutes. **To bake:** Slash dough and bake at 425°F for 25 to 35 minutes. Well browned, hollow sounding loaf.

Walnut Knots ~

Add 1 cup coarse-chopped walnuts with the rest of the ingredients. After the 2nd rise, divide dough into (5) 6oz balls and let them rest 10 minutes. Roll each into a 14-inch rope and make a loose knot. Place on a lightly oiled sheet sprinkled with cornmeal. Cover and let rise until doubled, 30 to 45 minutes. **Bake at 375°F** for 15 to 20 minutes. Well browned loaf.

Sesame Bread Sticks ~

To shape: After the 2nd rise, on a floured board roll out to 6 x 12 inches. Brush the top with water and heavily coat with sesame seeds. Cover and let rest for 30 minutes. Cut into 24, 1/2 -inch strips. Gently stretch and twist to 10-inches. Place 1-inch apart on lightly oiled sheets. Cover until puffy, about 30 minutes. **Bake at 350°F** for 15 to 25 minutes. Makes richly colored sticks that freeze well. Re-heat to serve.

Grandma's Bread

2 pkgs. active dry yeast	1/8 cup maple syrup
1/4 cup warm water	2 tsp. salt
2 cups milk, scalded	2 eggs, beaten
1/4 cup butter	1 cup currants
1/4 cup sugar	6 1/2 cups Stone-Buhr unbleached whitebread flour

For an excellent snack, toast this bread and serve with butter and jam.

In small bowl, dissolve yeast in the water; set aside. In large bowl, combine milk, butter, sugar, and salt; cool to lukewarm. Stir in yeast, eggs, and currants. Add about 3 cups of flour and beat until smooth. Add more flour, enough to make dough easy to handle. Turn onto lightly floured board and knead until smooth and elastic. Place dough in a greased bowl and cover; let rise until doubled. Shape into 2 loaves and place in 9 x 5-inch greased pans. Cover and let rise until doubled.

Bake at 425°F for 40 minutes or until done. Turn out onto cooling rack.

Makes 2 loaves.

