Grandma's Whole Wheat Bread

Patricia Cooper

2 pkgs. yeast
2 ¾ cups warm water
½ cup brown sugar or honey
1 Tbsp. salt
3 Tbsp. oil
5-6 cups whole wheat flour, divided

Put yeast and warm water in bowl and let stand for 10 minutes. Add brown sugar or honey and salt. Let sit a few minutes, and then add oil and 3 cups flour. Beat with wooden spoon; then add another 2 cups flour. Work in another cup of flour if needed.

Let rise 1 to 1 ½ hours. Divide dough into 2 loaves. Let rise again until doubled in size, about 1 hour. Bake at 350° for 40 to 45 minutes. Check at 30 minutes.

French Bread

Stephanie Collins

1 loaf French bread
2 Tbsp. lemon juice
1 stick butter
1 Tbsp. poppy seeds
1 tsp. mustard
Muenster cheese

Slice loaf of French bread sideways and once lengthwise down the middle.

Preheat oven to 350°. Heat lemon juice, butter, poppy seeds, and mustard until butter melts. Pour over X's in bread. Put a slice of Muenster cheese in each X. Wrap in foil and bake for 30 minutes. May be prepared ahead of time.