

## 100% WHOLE WHEAT BREAD

2 packages rapid rise dry yeast  
¾ cup warm water (110-115)  
1/3 cup nonfat dry milk  
1/3 cup honey  
2 eggs  
6 cups Whole Wheat Flour  
2 teaspoons salt  
¼ cup canola oil

Stir together flour, yeast nonfat dry milk, and salt. If using dough hook add canola oil, honey and eggs. Knead dough with hook for until smooth and elastic and no longer clings to side of bowl, but clings to dough hook.

Place dough in lightly oiled bowl; turn to coat top. Cover; let rise in 80F place until double. Punch down. Divide dough in half. Roll to form 2 loaves.

Place in greased 9 x 5 inch loaf pans. Cover and let rise in 80F place until double and indentation remains after touching.

Bake in preheated 350F oven 45 minutes. Remove from pans; cool on rack.