

Honey Whole Wheat Bread

3 packages	Dry active yeast
¾ cup	Warm water (105 degrees to 115 degrees F)
½ cup	Honey
3/8 cup	Shortening
1 ½ Tablespoons	Salt
2 ½ cups	Warm water
4 1/2 cups	Whole wheat flour
4 ½ cups	All purpose flour

1. Dissolve yeast in ¾ cup warm water in large mixing bowl. Stir in honey, shortening, salt, 2 ½ cups warm water, and whole wheat flour. Beat until smooth. Mix enough all-purpose flour to make dough easy to handle.
2. Turn dough onto lightly-floured surface; knead until smooth and elastic, about 10 minutes. Place in greased bowl; turn greased side up. Cover; let rise in warm place until double, about 1 hour. (Dough is ready if indentation remains when touched.)
3. Punch down dough; divide into thirds. Flatten bread dough with hands and form into loaves.
4. Place loaves, seam sides down into greased half loaf pans. Brush with margarine, if desired. Let rise until double, about 1 hour.
5. Heat oven to 375 degrees F. Bake until loaves are deep golden brown and sound hollow when tapped, 40 to 45 minutes. Remove from pans; cool on wire rack.

Mockingbird Bakery Multigrain Bread

1 cup	Nine-grain blend soaked in 1 cup water
¾ cup	Raisins
¾ cup	Orange juice
3 cups	Bread Flour
1 ½ cups	Whole wheat flour
½ cup	Rye Flour
2 teaspoons	Salt
3 tablespoons	Canola oil
2 tablespoons	Brown sugar
1 teaspoon	Molasses
2 packages	Dry active yeast
1 cup	Water
1 cup	Walnuts, chopped, optional

1. Overnight, soak the nine-grain blend in water and the raisins in orange juice. Drain the raisins just prior to mixing into the dough
2. Combine in a mixer bowl bread flour, whole wheat flour, rye flour, salt, oil, brown sugar, molasses, yeast, water, and soaked nine-grain. Blend for 4 minutes at a low speed with a dough hook.
3. Add soaked, drained raisins and walnuts (optional) and continue to mix for 2 minutes at high speed.
4. Place the dough in 2-quart bowl. Cover and let rise in a warm location until doubled, about 4 hours.

5. Using a dough scraper or spatula, scrape the dough onto a floured surface. Form into loaves. Allow to double again, about 2 hours.
6. Bake in 400 degrees F oven for 45 minutes or until 200 degrees F in center of loaf.
7. Remove the bread from the oven and let cool on a wired rack.