***Mema’s Whole Wheat Bread***

2 ½ c. hot water
4 c. whole wheat flour
1/3 c. oil
1/4 c. honey
2 T of molasses
1 envelope yeast (25 mL)
1 T. salt
1 c. white flour

***Directions:***

1. Turn the oven to warm. Mix the whole wheat flour, salt and yeast into a large bowl.
2. Mix hot water with the oil, honey, and molasses into a kitchenaid mixer.
3. Mix the flour mixture in little by little. Add white flour until the dough pulls away from the bowl and let knead for 5 minutes in the kitchenaid.
4. Shape into 2 loaves (or 1 large and 2 small in my case).
5. Oil and flour the bread pans, and place the loaves inside.
6. Turn off the oven, place the pans in covered with cloths and let rise 1-2 hours with the oven slightly open.
7. Cook for 35-40 minutes at 350 degrees.