

## Uncle Willard's Best Whole Wheat Bread

1 cup cracked whole white wheat  
2 cups boiling water  
1 Tbsp. canning/pickling salt  
1/3 cup sugar  
1/3 cup olive oil  
2 Tbsp. Active dry yeast + 1 tsp sugar + 1/2 c. warm water  
5 cups www flour and finish off with about 2 1/2 - 3 cups regular white bread flour or as much as it will take.



Combine the first 5 ingredients (this helps soften the cracked wheat). In a separate small bowl, add the yeast, sugar and the 1/2 c. warm water...Uncle Willard says the yeast doesn't need proofing, but he likes to see it exhibit some enthusiasm before adding it to the mix! When the first 5 are cooled to 'warm', add the proofed yeast. Stir in 2 c. of the www to make a slurry which insures that everything is well mixed. Mix/knead in the remaining flours. Dough should not be sticky. Sprinkle a little oil in the bottom of the bowl and let dough rise (covered with a towel). Punch dough down and shape into a loaf pan. Let rise again. Pre-heat oven to 375° and turn down to 350°. Bake for about only 25-30 minutes. My Uncle Willard makes this bread for newcomers to his church as a warm welcome!

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