Benedictine Brown Bread
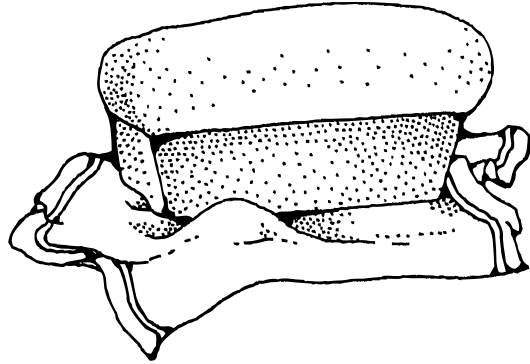
Submitted by Darin Collignon, St. Ambrose Catholic Church

INGREDIENTS:

- 4 cups whole wheat flour
- 2 ¾ cups all-purpose flour
- ¼ cup sugar
- 1 TBSP + 1 dash of salt
- 1/3 cup dry milk
- 1 ¾ cup of water
- ¼ cup salted butter
- 1 ½ ounces of yeast – dissolved to directions

DIRECTIONS

Mix sugar, salt, dry milk and butter together

Add water, yeast, flours

Mix into a dough

Knead for 15-20 minutes – until smooth

Let rise for one hour

Punch down and divide equally into loaves – place in bread pans

Proof under a wet cloth for one hour

Bake in 395–400 degree oven for approx. 55 minutes

Makes 2-3 loaves