



RAINBOW TRAIL BREAD RECIPE

Makes 3 large loaves

INGREDIENTS

4 c. Warm Water
2 Tbl Yeast
2 Tbl Salt
3/8 c. Oil
1/4 cup Honey or Sugar
2 c. Wheat Flour
8 c. White Flour
(approx. on flour)

DIRECTIONS

Dissolve yeast in water, add salt and stir.
Stir in honey and oil — mix well.
Add wheat flour — mix well.
Stir in enough white flour to make a stiff dough.
Place on floured surface & knead in the rest of the flour.
Knead for 5 minutes (set a timer!)
Cover dough and let rise for 1 hour.
Punch down dough.
Form loaves & placed in greased tins.
Cover and let rise until double.
Bake at 350° for 45 minutes.
Enjoy!

