50% Stone-Ground Whole Wheat Bread

Stone-Buhr recipe

Makes 2 loaves

Ingredients

- 1 pkg. active dry yeast
- 1/4 cup lukewarm water
- 1/4 cup sugar
- 2 tsp. salt
- 2 Tbsp shortening
- 1 cup milk
- 1 cup boiling water
- 2 1/2 cups unsifted Stone Buhr white flour
- 3 cups unsifted whole wheat flour

Instructions

1. Dissolve yeast in lukewarm water.
2. In another bowl, mix sugar, salt, shortening, milk, and boiling water.
3. When milk mixture is lukewarm, add yeast and 2 1/2 cups white flour.
4. Slowly start adding whole wheat flour.
5. When dough is stiff enough to handle, turn onto a floured board and knead until dough is smooth and elastic.
6. Place in an oiled bowl, cover, and let rise until double in bulk.
7. Knead and let rise again.
8. Shape into 2 loaves; put into greased 9 x 5 loaf pans and let rise again until doubled.
9. Bake at 400°F for 45 minutes or until golden brown and the loaf sounds hollow when tapped with the fingers.
10. Remove from pans and cool on wire racks.

50% Stone-ground Whole Wheat Bread (Stone-Buhr recipe)

1 pkg. active dry yeast
1/4 c. lukewarm water
1/4 c. sugar
2 tsp. salt
2 tblspn shortening
1 c. milk
1 c. boiling water
2 1/2 c. unsifted Stone Buhr white flour
3 c. unsifted whole wheat flour

Dissolve yeast in lukewarm water. In another bowl, mix sugar salt, shortening, milk & boiling water. When milk mixture is lukewarm, add yeast & 2 1/2 c. white flour. Slowly start adding whole wheat flour. When dough is stiff enough to handle, turn onto a floured board & knead until dough is smooth & elastic. Place in an oiled bowl, cover and let rise until double in bulk. Knead and let rise again. Shape into 2 loaves; put into greased 9 x 5 loaf pans & let rise again until doubled. Bake @ 400° for 45 minutes or until golden brown & the loaf sounds hollow when tapped w/ the fingers. Remove from pans & cool on wire racks. Makes 2 loaves.

recipecardarchive.com | RCA0009-20260629-0069