

Maple Whole Wheat Bread

1 qt. warm water	¼ cup lard
2 tsp. active dry yeast	2 ½ cups whole wheat flour
1 tsp. salt	
1/3 cup maple syrup	5-6 c. unbleached flour

Measure water, yeast, salt, maple syrup and lard into a large bowl. Let yeast dissolve. Stir in whole wheat flour and 1 c. unbleached flour. Stir or beat 3 min.; let rest 30 minutes. Stir in slowly 3 c. unbleached flour. Turn onto floured board. Knead 10 min., adding up to 2 c. unbleached flour. Put in greased bowl. Let rise until double in size; punch down. Let rise again until doubled. Divide dough into two parts. Knead all the air bubbles out. Shape into two loaves. Place in greased 9" x 5" x 3" loaf pans. Let rise to pan edge. Bake in preheated 425 degree oven 40 minutes, or until golden brown.