



Maple Shredded Wheat Bread

Ingredients

2 large Shredded Wheat biscuits	2 c. boiling water
3 T butter	½ c. maple syrup
⅓ c. sugar	1 T salt 1 pkg yeast
¼ c. water	6 ½ c. flour

Directions

Crumble shredded wheat biscuits and cover with boiling water. Add butter, maple syrup, sugar and salt, stirring to melt butter. Cool to lukewarm. Dissolve yeast in lukewarm water and stir into shredded wheat mixture. Gradually stir in sifted flour to make a stiff dough, kneading until smooth. Place dough in greased bowl, cover, and let rise until doubled in size.

Punch down, knead again and shape into two loaves. Place in two greased bread pans, cover, and let rise again until nearly doubled. Preheat oven to 375 degrees. Bake for 45 minutes. Cool before slicing.