



## Maple Whole Wheat Bread

### Ingredients

1 qt. warm water	¼ c. lard
2 tsp. active dry yeast	2 ½ c. whole wheat
1 tsp. salt	flour
⅓ c. maple syrup	5-6 c. unbleached flour

### Directions

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.