

Shredded Wheat Bread

Lisa Muzzey

Why the Recipe is Special

This recipe was handed down to me by my mother-in-law, Shirley. I was still in high school and not a wife when she started teaching me how to bake homemade goodness. This bread is full of memories of baking together, smelling the bread baking, the anticipation of a warm slice with melting butter and the feeling of love shared through baking. It makes the most wonderful toast and grilled cheese sandwiches.

Ingredients

2 Shredded Wheat Biscuits (Post Original Big Biscuit Shredded Wheat - no sugar frosted)

2 cups boiling water

1 tablespoon solid shortening

1 teaspoon salt

2 tablespoons sugar

¼ cup molasses

1 pkg dry yeast + 1/4 cup warm water to dissolve

4 cups flour

Small amount of butter to make a shine to the top of the fresh baked bread!

Directions

Put the 2 shredded wheat biscuits into a large mixing bowl. Cover with 2 cups boiling water.

Add shortening, salt, sugar and molasses. Cool to lukewarm.

Dissolve yeast in warm water. Stir into cooled mixture in the mixing bowl.

Add in the flour until dough is pulling from the sides of the bowl.

Knead the rest of the four into the dough on a floured surface.

Allow dough to rise in an oiled bowl until double in size.

Grease 2 loaf pans.

Once doubled punch down dough, knead lightly and shape into 2 loaves. Add loaves to greased loaf pans.

Cover pans and let rise again.

Bake in preheated 350 degree oven for 45 minutes to 1 hour or until bread is golden brown and sounds hollow when tapped.

Brush with a small of butter to make a shine on the bread tops. Cool before slicing.

Makes 2 loaves

From our house to yours ... enjoy!