



*...from our kitchen to yours*

## **Old Fashioned Wheatena Bread**

- 1 3/4 cups milk
- 1 oz. compressed yeast
- 1/2 cup water
- 6 1/2 cups sifted flour
- 1 cup **Wheatena**
- 1 tablespoon honey
- 1 tablespoon salt
- 2 tablespoons soft shortening
- 2 tablespoons sugar

Scald milk, cool to lukewarm. Soften compressed yeast in lukewarm (80F to 85F) water (use warm, 105-115F for active dry yeast). Add scalded milk, 1/2 of the flour, Wheatena, sugar, honey, salt and shortening to yeast mixture. Beat until smooth; add remaining flour. Turn out onto floured board; knead until smooth and elastic. Place in greased bowl; cover; let rise in warm (80-85F) draft-free place for 1 hour (or until doubled). Punch down, cover; let rise again for 20 minutes. Divide into two equal pieces and roll each into ball. Let rest 10 minutes. Shape into loaves. Place each loaf in well greased 9x5x3 inch loaf pan. Return to warm place; let rise until sides reach top of pan and center is well-rounded (about 50 - 55 minutes). Bake in preheated 425F oven about 30 to 35 minutes, or until it tests done. Remove from pans; cool on rack. Brush tops with melted butter.

