

Honey-Wheat Toasting Bread

Ingredients

- 2 packages active dry yeast
- 1/2 cup warm (110 degrees) water
- 2 cups warm (110 degrees) milk
- 1/2 cup honey
- 2 tablespoons canola oil
- 2 teaspoons salt
- 3 cups whole-wheat flour
- 3 1/2 to 4 cups unbleached flour (divided)
- 1 cup toasted wheat germ

Directions

1. Sprinkle yeast over water in large bowl of mixer; let stand until soft. Stir in milk, honey, oil, salt, whole-wheat flour and 2 cups of unbleached flour. Mix to blend, then beat at medium speed until smooth and elastic (about 5 minutes).
2. Mix in wheat germ and about 1 1/2 cups more unbleached flour to make moderately stiff dough. Turn out on floured surface; knead until dough is elastic and small bubbles form just beneath surface (about 10 minutes).
3. Transfer dough to greased bowl. Cover; let rise in warm place until doubled in bulk (1 to 1 1/2 hours). Punch down, divide into 2 equal parts, and let rest 10 minutes. Shape into loaves and place in greased 8 1/2-inch loaf pans. Cover; let rise until loaves rise to tops of pans (30 to 45 minutes).
4. Preheat oven to 375 degrees.
5. Bake until loaves are well browned and sound hollow when tapped (30 to 35 minutes). Remove from pans; cool on wire rack. Makes 2 loaves.