

### Whole Wheat Bread (Gregg and Robyn Sargent)

Put into mixer (or bowl):

8 cups whole wheat flour (we use white wheat)

2 Tbsp yeast

1/2 cup vital wheat gluten

Mix a little until yeast is mixed throughout flour, then add:

6 cups warm tap water

Mix this together for 1 minute with mixer or constant stirring. Then let the mixture sit, with a cloth over the bowl, for 10 minutes. Then add:

1/2 cup honey

1/2 cup oil

2 Tbsp salt

Mix a little and keep mixing while adding 6 more cups of flour. After flour is in, mix for 7 minutes (or knead constantly by hand for 10 minutes). Divide into 5 loaves and arrange into tins that have been sprayed with Pam. Let raise for 30-60 minutes or until just above top of pan. Bake at 350 degrees for about 22-25 minutes, or until lightly browned. Remove immediately from pans and lay loaves on their sides to cool off completely. Freezes well.

### Zucchini Bread (from Deseret Recipes LDS Cookbook)

1. Combine and beat together
    - 3 eggs slightly beaten
    - 2 cups sugar
    - 1 cup oil
    - 2 cups zucchini, grated
    - 1 teaspoon vanilla
  2. Sift together
    - 3 cups sifted flour
    - 1 teaspoon salt
    - 1 teaspoon soda
    - 2 teaspoons cinnamon
    - ¼ teaspoon nutmeg
    - ½ teaspoon baking powder
  3. Add dry ingredients to egg mixture and stir well.
  4. Optional: add ½ cup chopped nuts.
  5. Pour into 2 well greased loaf pans (4 ½ x 8 ½").
  6. Bake 1 hour at 325 degrees.
- Makes 2 loaves. Freezes well.