

Harvest Moon Bread

3 cups warm water

2 Tab. Yeast

½ cup honey

Let the above mixture stand for 10 minutes.

Add:

¼ cup corn oil

½ cup sesame seeds

1 Tab. Salt

Mix and add 3 cups whole wheat flour. Add an additional 1 cup whole wheat flour at a time to get a stiff bread dough (Approx. 6 – 7 cups total)

Knead 10 minutes.

Place in greased bowl. Cover and rise 1 hour.

Punch down; form 2 loaves and place in greased loaf pans.

Cover and rise 1 hour.

Bake at 350 degrees for approx. 37 minutes. Immediately remove from pans and allow to cool completely.