

Brown Bread (Farm Wife News)

1 c milk scalded

$\frac{1}{2}$ c br sugar

2 teas salt

1 T shortening

2 c wh wh flour

2 pkgs active dry yeast

$\frac{1}{2}$ c warm water

2 c unbleached wh flour

Butter

Celery seed

Combine milk, br sugar, salt, shortening + 1 c whole flour in large bowl. Cool to lukewarm. Dissolve yeast in warm water; add yeast, 1 c whole wheat flour + 1 c white flour to milk mixture. Stir thoroughly. Stir in remaining

flour to make dough easy to handle. Turn dough onto lightly floured board & knead about 10 min. Place in greased bowl, turn greased side of dough up. Cover; let rise in warm place until double, about 1 hour. Punch down dough. Shape into round loaf. Place in greased 8" square or 8 or 9" round pan. Brush \bar{c} butter & milk. Sprinkle \bar{c} celery seed ($\frac{1}{4}$ tea). Let rise until double, about 1 hour. Bake @ 400° until done, about 35 min. Remove from pan & cool. Makes 1 loaf.