

## Shredded Wheat Bread

---

2 T salt  
2/3 C molasses  
3 shredded wheat  
1/4 C sugar  
1/2 C Crisco  
3 pkgs dry yeast  
12 C flour

Pour two cups boiling water over first 5 ingredients to mix. Add 2 cups cold water. Dissolve 3 packages dry yeast in 1 cup warm water. Add to mix. Add 12 cups flour. Knead until it does not stick. May need to add flour (no more than 1 cup). Let rise in bowl twice. Separate into pans. Let rise once more. Bake 35-45 minutes at 350 degrees. Makes 4-5 large loaves.

Brought by Debbie Jackson