

## Two-Tone Bread-from The Frugal Girl

Makes 2 loaves



5-6 cups all purpose or bread flour  
4-½ teaspoons active dry yeast  
3 cups milk  
1/3 cup sugar  
1/3 cup shortening (I used butter)  
1 tablespoon salt  
3 tablespoons dark molasses  
2 ¼ cups whole-wheat flour

In a large mixer bowl, combine 3 cups of the all-purpose flour and the yeast. Combine and heat milk, sugar, butter, and salt to 115-120° F. Add warm liquids to dry ingredients and beat for 3 minutes.

Divide batter in half (2.5 cups in each bowl). To one half, stir in enough remaining all-purpose flour to make a soft dough, turn dough out onto floured surface, and knead until smooth and elastic.

To the other half, add molasses and enough whole wheat flour to make a soft dough. Turn out onto a floured surface, and knead until smooth and elastic.

Place both doughs into separate bowls, cover with a wet tea towel, and let rise for 1 hour.

Punch doughs down and divide each in half. Roll one light half and one dark half, each to a 12x8 inch rectangle. Place the dark dough atop the light dough (or vice versa) and roll up, starting from the short end.

Place the loaf, seam side down, into a greased 4x6 or 5x9 inch loaf pan. Repeat with remaining dough.

Cover loaves with a wet tea towel and let rise 30-45 minutes, or until doubled. Bake in a preheated 350° F oven for 30-35 minutes. Let cool for a few minutes, then remove loaves to a wire rack to cool thoroughly.