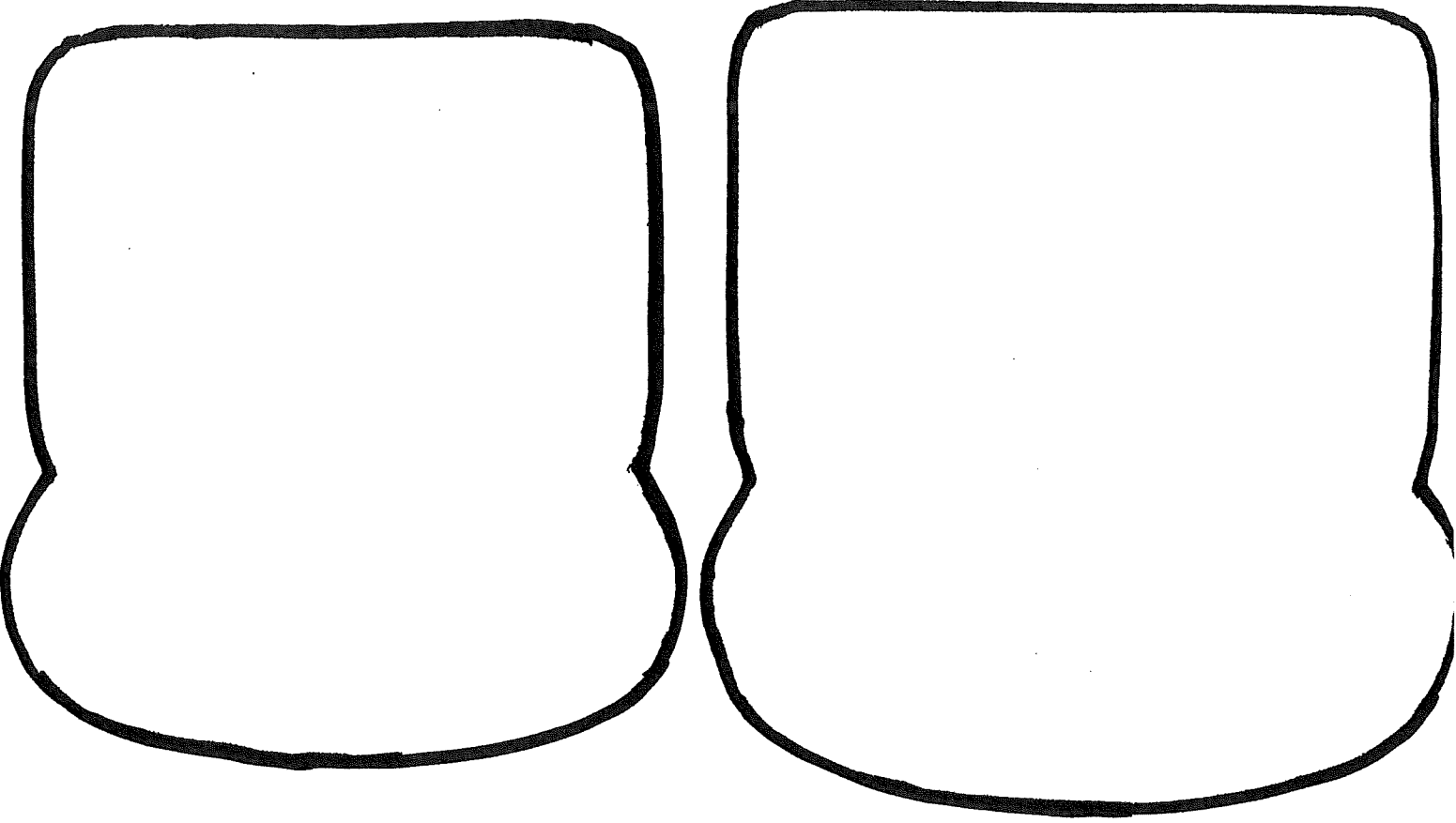


I AM

... the bread of life. whoever  
comes to me will not hunger and  
whoever believes in me will not thirst.  
John 6:35



### Homemade Bread Recipe

2 cups warm water

2 table spoons sugar

1 pkg active dry yeast

1 egg

1 ½ tsp salt

¼ cup vegetable oil

2 cups whole wheat flour

3-4 cups white flour

Dissolve the sugar in the warm water in a large mixing bowl.

Stir in the yeast and allow it to proof. Takes about 5 minutes.

Mix salt and oil into the yeast and mix whole wheat flour and egg and stir until smooth. Continue to add flour one cup at a time. Knead until smooth.

Cover with a damp cloth and let rise for 1 hour.

Knead again for 1 min and then let rise for 45 minutes.

Lightly oil two loaf pans. Cover with cloth again and let rise for 30 mins.

Pre heat oven to 400F or 200 C and bake for 23 minutes.

Remove from oven and tip the loaf of bread out of the pan onto a cooling rack and let cool.

Slice and serve with your favorite spreads.

