

## Breads and Breakfast



### *Streusel Topping*

*Traci Horany Bayer*

*This is also great as a topping for pumpkin pie.*

1/2 cup old-fashioned oatmeal	3/4 cup brown sugar
1/2 cup quick-cooking oatmeal	6 Tbsp. butter, softened
1/2 cup flour	

Blend dry ingredients together, add butter and blend until crumbly. Sprinkle on top of pumpkin or banana bread or muffins before baking. *This makes enough topping for 2 loaves of bread.*

### *Whole Wheat Bread*

*Grandma's recipe*

1 package yeast	1 Tbsp. salt
2 3/4 cups very warm water	3 Tbsp. oil
1/2 cup honey or brown sugar	5 to 6 cups whole wheat flour, divided

Put yeast and warm water in large bowl and let stand 10 minutes. Add brown sugar or honey and salt and let sit a few minutes. Add oil and 3 cups of whole wheat flour and beat with spoon. Add 2 more cups flour and mix. Work in another cup of flour, if needed. Knead and then let rise in bowl for 1 to 2 hours until double in size. Divide dough in 2 loaves and put into loaf pans that have been sprayed with Pam. Let rise again until double, approximately 1 hour. Bake at 350° for 35 to 45 minutes.