The consistency of the bread is quite heavy and I usually serve it with antipasto and cream cheese with smoked salmon. Quite nice thinly sliced and toasted smothered with butter and jam.

**BREAD**

4-5 loaves

350 degrees F

40 minutes

In a large bowl:

Measure 5 cups scalded milk

Add 1 ½ cups warm water w/ 3 tablespoons dry yeast

Equals 6 ½ cups liquid

Add:

½ cup sunflower seeds

1-2 cups oats

½ cup bran

½ cup wheat germ

1 ½ cup cracked wheat

½ cup honey

 ¼ cup molasses

1 ½ tablespoons salt

2 eggs beaten

½ cup corn flour

9 cups unbleached flour will be used in the following:

* Add 1 cup unbleached flour stir and let sit for about 25 minutes.
* Add and stir unbleached flour until kneading is required approximately 8 cups.
* Turn dough out on floured surface and knead until the dough is elastic.
* Form dough into a ball grease top and put in greased bowl to rise to double 40 minutes.
* Divide into 4-5 loaves.
* Put in greased loaf pans. Slice diagonal lines across the loaf. Let rise 20 minutes.
* Bake 40 minutes.
* Remove from oven.
* Take out of pan immediately. Grease tops with butter. Cool on racks

TIP: Do not grease loaf pans with butter, use oil or margarine.