

Whole Wheat Carrot Bread

Whole Wheat Carrot Bread

2 cups milk
¼ cup LAND O LAKES® butter
1 (¼ ounce) package active dry yeast
¼ cup warm water (105-115°F)
5 ½ to 6 ½ cups all-purpose flour
1 ½ cups whole wheat flour

¼ cup packed brown sugar
1 ½ cups (3 medium) mashed
cooked carrots
1 ½ tsps. salt
LAND O LAKES® butter, soft

In 1-quart saucepan heat milk until just comes to a boil; stir in ¼ cup butter until melted. Cool to warm (105-115°F). In large mixer bowl dissolve yeast in warm water. Add milk mixture, 2 cups flour, whole wheat flour, brown sugar, carrots and salt to yeast. Beat at medium speed, scraping bowl often, until smooth (1 to 2 minutes). By hand, stir in enough remaining flour to make dough easy to handle. Turn dough onto lightly floured surface; knead until smooth and elastic (about 5 minutes). Place in greased bowl; turn greased side up. Cover; let rise in warm place until double in size (about 1 hour). Dough is ready if indentation remains when touched. Punch down dough; divide in half. Shape each half into loaf. Place loaves, seam side down, in 2 greased 9x5-inch loaf pans. Cover; let rise until double in size (about 1 hour). Heat oven to 350°F. Bake for 35 to 45 minutes or until loaf sounds hollow when tapped. Remove from pans immediately. Brush tops of loaves with butter. **YIELD:** 2 loaves (24 servings)