

## Bread

2 cups lukewarm water  
6 cups flour: 4 white, 2 whole wheat  
2T-1/4 C honey  
2T molasses  
1T yeast  
1T salt  
Preheated oven, 350 degrees  
Oiled pan  
15-20 minutes in oven

In a large bowl place: water, 2 cups flour, honey and yeast; mix  
Add, the rest of the ingredients, and mix well, all should be the same color. I use a wooden spoon or spatula and my hands.

Cover with a cloth and place over a bowl of hot water for at least one hour. It will rise.

Oil the pan(s), sprinkle flour on the surface you will be using to shape your bread, empty dough on it and knead. Kneading means using the heels of your hands to flatten the dough, your hold hands to fold it and repeating this until the dough is smooth; maybe 5 minutes.

If you are making buns, sprinkle a surface to place small pieces of dough you will pull-out from the large one. Shape, place on the pan and into the oven. Check in 15 minutes; the top should be firm and sound hollow when done. Five extra minutes could help.

As you are making it, feel free to sing:

This is the way we make our bread, make our bread, make our bread; this is the way we make our bread so early in the morning.

There is also a verse/song you can learn to eventually share with your child as you are kneading the dough.

My mother and father have all gone to bed and left me alone to make huckabuck bread  
down with my heels and up with my hands, this is the way to make huckabuck bread.

As it has been a long time since I used this song and was not sure about a word, I looked it up, found it and discovered that there are other verses you can add to this chorus.

<https://ourdandelionwishes.wordpress.com/2014/03/06/this-is-the-way-we-make-huckabuck-bread/>