

Marketplace Bread

Ingredients:

1-cup whole-wheat flour
5 tablespoons of white flour (1/3 cup)
1/2 teaspoon of baking powder
1/8 teaspoon of baking soda
1/2 teaspoon of salt
2 tablespoons of shortening
10 tablespoons of water (2/3 cup)
1 tablespoon of honey

Mix dry ingredients together and cut in shortening. Mix water and honey together and stir in dry ingredients. Grease a pie tin or cookie sheet and drop dough onto sheet. Bake at 400 degrees for 15 minutes. This recipe makes about six rolls depending on size of dough ball.

Honey Butter

Mix desired amount of honey with whipped butter. Do not substitute margarine.