



**Make your husband glad he's yours. Be the only wife on your block to bake a beautiful whole wheat bran loaf. You do it yourself. With a little help from Fleischmann's Yeast. It's not as hard as it looks—but don't tell. Let him brag about you.**



**WHOLE WHEAT BRAN LOAF**

1 cup water    ¾ cup milk  
 1 cup all-bran    3 tablespoons sugar  
                     4 teaspoons salt  
                     6 tablespoons (¾ stick)  
                     Fleischmann's Margarine  
                     ½ cup dark molasses  
 ½ cup warm water (105°-115°F.)  
 2 packages Fleischmann's  
                     Active Dry Yeast  
 3 cups unsifted whole wheat flour  
 2¾ cups unsifted white flour (about)

Blend 1 cup water and milk; bring to a boil. Stir in all-bran, sugar, salt, Fleischmann's Margarine and molasses; cool to lukewarm. Measure the warm water into a large warm bowl. Sprinkle in Fleischmann's Yeast and stir until dissolved. Add lukewarm bran mixture and whole wheat flour; beat until smooth.

Stir in enough white flour to make a soft dough. Turn onto lightly floured board and knead until smooth and elastic, about 10 minutes (dough will be slightly sticky). Place in

greased bowl, turning to grease top of dough. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour.

Punch down. Turn out onto lightly floured board; divide it in half; shape each half into a loaf. Place in greased 8¾ x 5 x 3-inch loaf pans. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour. Bake in hot oven (400°F.) 30 to 35 minutes, or until done. Makes 2 loaves.

ANOTHER FINE PRODUCT OF STANDARD BRANDS

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Standard Brands  
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