

Prep Time: 20 minutes
Rise Time: 2 hours
Bake Time: 30 minutes



Ingredients:

Bread:	Freezer Jam:
2 cups scalded milk (cooled to 110 degrees F)	2 1/2 lbs of strawberries, diced
2 cups whole wheat flour	1 tablespoon lemon zest
1 package dry yeast	1/4 cup lemon juice
1 teaspoon salt	3 1/2 teaspoons gelatin
1/3 cup honey	1/4 cup honey
1/3 cup melted butter or oil	
5 cups all-purpose flour	

Instructions: Dissolve yeast in warm water. Add honey and stir well. Mix in whole wheat flour, salt, and melted butter. Add all-purpose flour gradually. Knead dough for 10 minutes. When dough is smooth and elastic, place it in a well oiled bowl. Turn the dough several times to coat the surface. Cover with a damp cloth and let rise in a warm place until doubled in bulk, about 45 minutes.

Meanwhile, make jam. Place 1 cup of diced strawberries in a blender and puree until mostly smooth. Pour lemon juice into a medium stock pot. Sprinkle gelatin on top of the lemon juice. Let sit for 2 minutes.

Pour pureed strawberries into the pot and heat on medium-low to dissolve gelatin. Warm for 5 minutes, stirring often until gelatin is completely dissolved. Remove from heat and add remaining strawberries to the pot and mash with a potato masher or spatula. Add lemon zest and honey and stir well to combine. Place jam into jars or plastic containers and chill in refrigerator. (Store in the freezer for long-term storage.)

After dough has risen, punch down the dough. Shape into loaves and place into well greased loaf pans (makes two large or six small loaves). Rise until dough is 1 to 1 1/2 inches above pans. Bake at 375 degrees F for 20 to 30 minutes.

Treat time: Slice warm bread and serve with fresh jam.