Whole Wheat Herb Bread

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Ingredients

1 can V-8 juice (11.5 oz) or tomato juice
2 lg Eggs
2/3 c Water
2 c Low fat cottage cheese
1/2 c Scallions minced or fresh chives to taste
1 tsp Dill
3 c Whole wheat flour
5-6 c Unbleached white flour
2 pk Fast rising yeast
1 tbls Sugar

Directions

Mix together juice, eggs, water, cottage cheese, scallions and dill.
Heat in microwave to 125-130 degrees using a thermometer.
Combine whole wheat flour, 5 cup of white flour, yeast and sugar.
Mix the wet and dry ingredients together.
Knead dough on work surface sprinkled with remaining flour, until the dough is smooth and elastic, about 5-8 minutes.
Place the dough in bowl, cover with a towel, and rest 10 minutes.
Divide the dough and place in two 5 1/ 4 x 9 1/4 inch loaf pans.
Cover with plastic wrap sprayed with non stick vegetable coating and put in a warm place for 20 minutes.
Bake in preheated, 425 degree oven for 25 minutes, or until the loaves sound hollow when tapped.
Remove from loaf pans and cool on rack.