Sweet Molasses Brown Bread

4 teaspoons yeast

1 cup warm water

1 egg

2 Tablespoons butter

1/4 cup honey

3 1/2 Tablespoons molasses

2 Tablespoons cocoa powder

1 teaspoon salt

1/4 cup brown sugar

2 cups flour

2 cups whole wheat flour

Combine yeast and water in the bowl of an electric mixer and let stand 10 minutes.

Add all remaining ingredients (except whole wheat flour) to mixer and beat with paddle for 1 minute.

Switch to dough hook and add whole wheat flour, 1/4 cup at a time.

Transfer dough to a greased bowl, cover and let rise in a warm place for 1 hour to 1 1/2 hours.

Cut dough into 16 equal pieces and shape into rolls. Place in a greased 9x13 inch pan. Cover and let rise 1 hour.

Bake 22 minutes at 350. Brush with melted butter.