

White Bread

Makes 2 loaves

Ingredients

- 2 pkg dry yeast
- 1/2 cup lukewarm water
- 1 3/4 cup hot water
- 1 Tbsp salt
- 2 Tbsp sugar
- 2 Tbsp shortening (lard, bacon grease, Spry, etc.)
- 7 1/2 cups flour

Instructions

1. Dissolve 2 packages of dry yeast in 1/2 cup lukewarm water.
2. In a large bowl, mix together the hot water, salt, sugar, and shortening.
3. Add the yeast mixture to the bowl and stir.
4. Gradually mix in 7 1/2 cups of flour. Add 3 cups first and mix well with a spoon, then start mixing with hands.
5. Knead until dough is smooth.
6. Take dough out of bowl, grease the bowl, and put dough back in. Knead 20 times, three times more.
7. Cover with a towel and let rise for about 1 hour.
8. Take out and put in bread pans, shaped into loaves.
9. Cover and let rise again (45 minutes to 1 hour).
10. Bake for 35-45 minutes at 350°.

White bread - 2 loaves

Dissolve 2 pkgs dry yeast in $\frac{1}{2}$ c. luke-warm water.
mix in large bowl;

$1\frac{3}{4}$ c. hot water

1 T. salt

2 T. sugar

2 T. shortening (lard, bacon grease, spray, etc)

Add yeast to above mixture, stir

Gradually mix in $7\frac{1}{2}$ c. flour. I add 3 cups first & mix well with spoon, then start mixing with hands. Knead until dough is smooth, take dough out of bowl, grease bowl, put dough back in and knead 20, three times more. Cover with towel and let raise for about 1 hour. Take out and put in bread pans (shaped in loaves). Cover and let raise again (45 min. to 1 hr) Bake for 35-45 min @ 350° .