

#1 Yeast Bread

INGREDIENTS

1 pkg active dry yeast dissolved in ½ cup warm water
2 cups milk scalded
½ cup sugar I use honey
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2 cups milk scalded
½ cup sugar I use honey
½ cup shortening Crisco
2 tsp. of salt
7 ½ to 8 cups all purpose flour
2 slightly beaten eggs

DIRECTIONS

1. Soften yeast in warm water. Combine next four ingredients;
2. Cool to lukewarm.
3. Add 3 cups of flour; mix well. Stir in softened yeast.
4. Beat well. Add remaining flour two cups at a time until you have a soft dough. If you are doing this by hand turn out on a lightly floured surface and knead until smooth and not sticky (about 10 minutes). Place in a lightly greased bowl. Cover and let rise till double (1 ½ to 2 hours).
5. Punch down and divide dough in half and let rest for ten minutes.
6. Roll each half in a 15 x 7 inch rectangle about ½ inch thick. Roll each as for Jelly roll. Seal long edge. Place sealed edge down in 2 greased 9 ½ x 5 x 3 inch loaf pans.
7. Let rise for 30 to 45 minutes.
8. Bake in moderate oven at (375°) for 15 minutes then turn oven down to (350°) and bake for 20 min..
9. Remove from oven and brush loaves with soft butter.

*For a special treat after rolling dough into a rectangle mix ¾ cup sugar with 1 ½ tablespoons of cinnamon, spread softened butter then cinnamon mixture on dough then roll up and place in pans.

When I feel like I need to use wheat flour I will add a cup or two in place of white flour.

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