



WHITE BREAD

(Made with water instead of milk)

1 cake (1 oz.) compressed yeast OR 2 pkgs. active dry yeast
2 cups lukewarm (80-85°F.) water
1 tablespoon salt
2 tablespoons sugar
3 tablespoons melted shortening
6 to 7 cups sifted Ceresota or Heckers Unbleached Flour

In a large mixing bowl, dissolve yeast in water (use warm, 105-115°F., for active dry yeast). Add salt, sugar and shortening; mix well.

Add 3 cups flour; mix; add 3 more cups flour, stir and mix with hands. Turn out onto floured board. Knead, adding remaining 1 cup of flour if necessary. Knead until smooth. Place in greased bowl; brush top with shortening. Cover and let rise in warm (80-85°F.), draft-free place for 1 hour.

Punch down and let rest 10 minutes.

Divide into two dough pieces; shape into loaves and place in well-greased 9x5x3-inch bread pans. Brush tops with melted butter. Let rise in warm place until sides are up and center is well-rounded (about 45 minutes).

Bake in 425°F. oven for about 35 minutes, or until tests done. Remove from pans and cool on rack. Brush tops with melted butter.