



## WHITE BREAD

- 1 Cup Milk
- 1 Cup Water
- 1 Tablespoon Shortening
- 1 Tablespoon Butter
- 2 Tablespoons Sugar
- 1 Tablespoon Salt
- 1/4 Cup Lukewarm Water
- 1 Package Active Dry Yeast
- 6 1/2 Cups Sifted All Purpose Flour

## DIRECTIONS

1. Scald milk, then add water, shortening, butter, sugar, and salt.
2. Combine yeast with warm water and let dissolve 3 to 5 minutes.
3. Add the lukewarm milk mixture to the dissolved yeast.
4. Stir in 3 cups flour and beat for 1 minutes.
5. Work in remaining flour by tossing the dough on a floured board and kneading well until is it smooth and elastic.
6. Place the dough in a greased bowl, turning to coat, cover and let rise for 1 hour.
7. Punch dough down and rise for another hour.
8. Shape the dough into two loaves, place them in greased loaf pans.
9. Cover and let rise for 1 hour.
10. Preheat oven to 450 degrees.
11. Bake the bread for 10 minutes.
12. Turn the oven to 350 degrees and bake from an additional 30 minutes.
13. Remove loaves from pans and cool on a rack until completely cooled.