



SOUTHERN WHITE BREAD

- 6 Cups Flour
- 1 Cup Yellow Cornmeal
- 1/3 Cup Sugar
- 1 Tablespoon Salt
- 2 Packages Active Dry Yeast
- 1 1/2 Cups Milk
- 1 Cup Water
- 3 Tablespoons Butter

DIRECTIONS

1. In a large mixer bowl combine 2 cups flour, cornmeal, sugar, salt and yeast.
2. In a saucepan, heat milk, water and butter over low heat until lukewarm.
3. Gradually add to dry ingredients and beat at low speed until moistened.
4. Increase speed to medium and beat 2 minutes.
5. Stir in enough additional flour to make a soft dough.
6. Turn onto a lightly floured surface and knead until smooth and elastic, about 10 minutes.
7. Add more flour as needed.
8. Place dough into a greased bowl, turning to coat.
9. Cover with a clean towel and let rise for 1 1/4 hours.
10. Grease two loaf pans and set aside.
11. Punch dough down and turn out onto a lightly floured surface.
12. Divide into two equal sections.
13. With a rolling pin, roll each piece into a 12 x 9 inch rectangle.
14. Roll up from 9 inch side, pinching seams to seal.
15. Place seam side down in prepared pans.
16. Cover and let rise 30 to 40 minutes.
17. Bake in a 350 degree oven for 40 to 45 minutes.
18. Cool on wire racks.