



CHEESE WHITE BREAD

- 2 Packages Active Dry Yeast
- 1 1/2 Cups Warm Water
- 1 1/2 Cups Scalded Milk
- 1/4 Cup Sugar
- 1 1/2 Teaspoons Salt
- 3 Tablespoons Shortening
- 7 Cups Flour
- 1 1/2 Cups Grated Sharp Cheese

DIRECTIONS

1. Dissolve yeast in water.
2. Add sugar, salt, and shortening to milk; let cool to lukewarm.
3. Combine with yeast.
4. Add 4 cups flour, beating until smooth, then work in about 3 more cups of flour.
5. At this state the dough is somewhat sticky and rough looking.
6. Work in cheese.
7. Turn out on a lightly floured board and knead until smooth and elastic, 8 to 10 minutes.
8. Form into a ball and set in a large, greased bowl.
9. Grease the top of the dough and cover the bowl with a cloth.
10. Let rise until doubled in bulk, about 1 to 1 1/2 hours.
11. Test by pressing finger deeply into dough; if indentation remains, the dough has risen sufficiently.
12. Punch down, let rest 10 minutes.
13. Cut in half and shape into two loaves.
14. Place in greased loaf pans.
15. Brush tops with melted fat and over with a clean towel.
16. Again let rise until doubled, about 50 minutes.
17. Bake in a 425 degree oven for 40 to 45 minutes.
18. Remove from pans at once and allow to cool before slicing.