



ANADAMA BREAD

- 2 Cups Milk
- 1/2 Cup Yellow Cornmeal
- 2 Teaspoons Salt
- 1/2 Cup Molasses
- 3 Tablespoons Shortening
- 1/3 Cup Water
- 2 Packages yeast
- 5 Cups Sifted Flour

DIRECTIONS

1. Combine milk, cornmeal and salt in a saucepan.
2. Heat to boiling, stirring constantly.
3. Reduce heat and cook 5 minutes.
4. Add molasses and shortening. Blend.
5. Cool to lukewarm.
6. Sprinkle yeast over warm water.
7. Add to cooled cornmeal mixture.
8. Add 2 cups of flour and beat thoroughly.
9. Add enough remaining flour to make a stiff dough.
10. Turn onto a floured board.
11. Let rest 10 minutes.
12. Knead until smooth and elastic.
13. Place in a well greased bowl, turning to coat.
14. Cover and let rise 40 minutes.
15. Turn onto a floured board and divide in half.
16. Shape into two loaves.
17. Place in greased loaf pans.
18. Cover and allow to rise 40 minutes.
19. Bake in a 375 degree oven for 50 minutes.
20. Cool out of pans.