



WHITE BREAD

- 1/2 Cup Milk
- 3 Tablespoons Sugar
- 2 Teaspoons Salt
- 3 Tablespoons Butter
- 1 1/2 Cups Warm Water
- 1 Package Yeast
- 6 1/4 Cups Sifted Flour

DIRECTIONS

1. Scald milk.
2. Stir in sugar, salt and butter.
3. Cool to lukewarm.
4. Sprinkle yeast over warm water and stir until dissolved.
5. Add milk mixture and 3 cups flour.
6. Beat until smooth.
7. Add enough additional flour to make a soft dough.
8. Turn onto floured board.
9. Knead until smooth and elastic.
10. Form into a ball and place in a greased bowl, turning to coat.
11. Cover and allow to rise until doubled in bulk.
12. Punch down and rest 15 minutes.
13. Divide dough in half and shape into loaves.
14. Place each loaf into a greased loaf pan.
15. Cover and let rise 1 hour.
16. Bake in a 400 degree oven for 30 minutes.