



## STANDARD WHITE BREAD

- 1 Envelope Yeast
- 1/4 Cup Lukewarm Water
- 1 Teaspoon Sugar
- 1 1/2 Teaspoons Salt
- 2 Tablespoons Shortening
- 2 Tablespoons Sugar
- 2 Cups Milk, Scalded
- 6 Cups Sifted Flour

## DIRECTIONS

1. Add yeast to lukewarm water with 1 teaspoon sugar.
2. Let stand for 5 minutes.
3. Add salt, shortening and remaining sugar to scalded milk and cool to lukewarm.
4. Add softened yeast and 3 cups flour. Beat well.
5. Add enough more flour to make a soft dough.
6. Place remaining flour on a board, turn out dough and knead until smooth and elastic.
7. Place in a greased bowl, turn to coat, cover with a cloth and let rise.
8. Punch down and let rise a second time.
9. Cut dough into halves, round into balls, cover and let stand for 10 minutes.
10. Shape into loaves and place in greased loaf pans.
11. Coat tops with butter, cover and let rise.
12. Bake in a 400 degree oven for 10 minutes.
13. Reduce temperature to 375 degrees.
14. Bake 35 to 40 minutes longer.
15. Makes two loaves.