

WHITE BREAD

MOM

10 CUPS SIFTED WHITE FLOUR (more or less)

2 TBSP YEAST

2 CUPS MILK

1/4 CUP WARM WATER

5 TBSP SHORTENING

2 CUPS POTATO WATER

5 TBSP SUGAR

1-1/2 TBSP SALT

PLACE IN LARGE MIXING BOWL SALT, SUGAR AND SHORTENING. COMBINE THE POTATO WATER AND MILK AND HEAT UNTIL WARM. POUR OVER SALT, SUGAR AND SHORTENING. POUR WARM WATER OVER YEAST AND STIR UNTIL DISSOLVED. ADD TO SUGAR MIXTURE. ADD FLOUR ONE CUP AT A TIME. KEEP ADDING FLOUR UNTIL IT IS TOO HARD FOR MIXMASTER TO TURN. THEN ADD THE REST OF THE FLOUR AND KNEAD WITH HANDS UNTIL HANDS COME FREE FROM DOUGH. PLACE IN WELL GREASED BOWL. LET RISE UNTIL DOUBLE IN BULK. (IT TAKES ABOUT 30 MINUTES TO MIX AND ONE HOUR OR SO TO DOUBLE. MIX DOWN AND LET RISE AGAIN. DIVIDE DOUGH IN THIRDS. MOLD INTO THREE LOAVES AND PLACE IN

WHITE BREAD CONTINUED

BREAD PANS THAT HAVE BEEN WELL GREASED. BE SURE AND TURN OVER LOAF SO AS TO COAT THE BREAD WITH GREASE. LET RISE UNTIL ALMOST DOUBLE. THIS IS THE SECRET. DO NOT LET BREAD RISE TOO MUCH AS YOUR BLOOM WILL BE MUCH BETTER IF IT DOESN 'T RISE QUITE DOUBLE. PLACE IN PRE-HEATED OVEN AT 400° FOR 10 MINUTES. REDUCE HEAT TO 350° and BAKE ANOTHER 40 MINUTES. TURN OUT ON RACKS AND LIGHTLY BUTTER ALL SIDES OF LOAVES WHILE HOT.

RESERVE YOUR POTATO WATER WHEN YOU COOK POTATOES. IT WILL KEEP A WEEK OR SO IN THE REFRIGERATOR.