

## FRENCH BREAD

1 CUP HOT WATER

1 T. SHORTENING

1 T. SUGAR

$1\frac{1}{2}$  TSP. SALT

1 PKG. YEAST

$\frac{1}{2}$  CUP WARM WATER

4 CUPS FLOUR

STIR. PUNCH DOWN EVERY 10 -15 MINUTES  
5 TIMES. LET REST 10 MINUTES. DIVIDE IN TWO.  
ROLL LIKE A JELLY ROLL. PINCH ENDS. SLASH.  
LET RISE 1 HOUR. BAKE 25 MIN. 400°.