

White Bread II

Jane Smith

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Yield: 2 loaves

2 packages dry yeast

1/2 cup water

2 cups milk

1/4 cup shortening

2 tablespoons sugar

1 tablespoon salt

5 1/2 cups (or more) flour

In a saucepan, scald the milk. Add the shortening, sugar and salt. Cool.

In a bowl, sprinkle the yeast over the water. Let stand for 5 minutes.

Mix two cups of flour into the shortening mixture. Stir in the yeast. Add enough flour to make the dough easy to knead. Turn out onto a floured board. Knead about 5 minutes until smooth and elastic (Dough hooks make this easy).

Place into an oiled bowl. Cover with a hot, damp cloth. When double in bulk, punch down. Knead. Divide into two loaf pans. Let rise.

Bake at 425 degrees for 20 to 25 minutes.

(You can substitute one cup of whole wheat flour.)

Per Serving (excluding unknown items): 3393 Calories; 75g Fat (20.1% calories from fat); 92g Protein; 578g Carbohydrate; 24g Dietary Fiber; 66mg Cholesterol; 6659mg Sodium. Exchanges: 34 1/2 Grain(Starch); 1/2 Lean Meat; 2 Non-Fat Milk; 13 Fat; 1 1/2 Other Carbohydrates.