

WHITE BREAD

INGREDIENTS:

- ❖ Water (115 - 120°) 1 ¾ Cup
- ❖ Sugar 3 TBSP
- ❖ Salt 1 TBSP

- ❖ Yeast 1 TBSP
- ❖ Yeast food or sugar Pinch
- ❖ Water (110)° ½ Cup

- ❖ Shortening 2 TBSP
- ❖ Flour 6 – 6 ½ Cups

METHOD:

1. Mix warm water, sugar, and salt together.
2. Soak yeast in warm water (add a pinch of yeast food or sugar to speed up the yeast) let rest 5 minutes then add to mixture
3. Add Shortening and flour knead until smooth and elastic.
4. Place in greased bowl.
5. Cover with damp cloth.
6. Let rise until double in size (depending on the health of your yeast 1 1/2 ~ 2 hours).
7. Punch down with minimal kneading allow to rise again until nearly double in size (depending on the health of your yeast 30 ~ 45 minutes).
8. Divide into 2 equal portions form into ball and let rest 10 minutes
9. Shape into loaves place in well greased loaf pans let rise until double in size (50 ~ 60 minutes).
10. Bake at 425 degrees for 30 minutes or until done.
11. Remove from oven and immediately roll out of baking pan.
12. Grease the entire loaf to insure crust stays soft.

