

bRECIPE

White Bread



7. Place loaf, seam side down, into a greased loaf pan; cover and let rise (again on a baking sheet sitting on top of bowl of hot water) about 30 minutes.

8. Bake at 375°F for 25 minutes. Remove immediately and cool.

Ingredients

- 1 cup milk (250 ml)
- 1 Tbsp + 2 tsp sugar (25 ml)
- ½ tsp salt (2 ml)
- 1 Tbsp shortening (15 ml)
- 1 Tbsp dry yeast (15 ml)
- ¼ cup warm water (50 ml)
- 3 - 4 ½ cups all-purpose flour (750-875 ml)

Preparation

1. **In a small saucepan warm milk. Add sugar, salt and shortening. Pour mixture into a large mixing bowl.**
2. Soften yeast in warm water.
3. **Add softened yeast to milk mixture. Then add ½ the flour (1 ½ cups). Beat with a wooden spoon until batter falls in sheets from the spoon.**
4. **Stir in enough flour to make a soft dough which is easy to handle.** Turn dough out onto **lightly** floured counter and let rest 5 minutes.
5. Knead until smooth and blistered, about 10 minutes. Place dough in a greased bowl, lightly grease the top. Cover bowl and place onto baking sheet on top of bowl with hot water. Let dough rise for 1-1½ hours.
6. Punch down and let rest about 10 minutes. Shape into a loaf