

White Bread

Ingredients:

1 1/4 cups (10 ounces) sugar
2 packages (2 tablespoons) active dry yeast
5 lbs (20 Cups) all-purpose flour
4 cups lukewarm water
1/4 lb (1/2 cup) shortening
1 1/2 tablespoon salt

Preparation:

Blend 1/4 cup sugar with yeast: add water and leave until bubbly (about 3 to 5 minutes). If temperature is very cold, add 1 1/2 additional tablespoons active dry yeast. Place flour, shortening, 1 cup sugar and salt into a large mixing bowl. Mix thoroughly using both hands. Make a whole in the center and add the yeast mixture. Add more water if needed. Mix and knead on floured board or countertop until smooth and elastic. Cover with a towel and set in a warm place, away from drafts; let rise to about double the size, this may be about 3-4 hours – depending on how warm the temperature. Punch down and knead lightly, cover and let rise for 30 minutes. Form into loaves and place in greased loaf pans. Cover with towel in a warm area and let rise until double in size. Bake in moderate preheated oven (350 degrees) for 45 minutes to 1 hour. This will deliver 5 mouth-watering loaves.

If this is too much you may freeze dough for future use: In the process above after dough has risen to double its size the first time. Cut dough in half, take one portion and divide into 4 – 5 smaller portions. Place each portion in a separate plastic bag and seal tightly. Freeze immediately. Dough is good for two weeks in the freezer. When you are ready to use frozen dough, remove from the freezer; allow to stand at room temperature for 30 to 45 minutes or until thawed. Shape into a loaf; place in a well greased loaf pan. Cover and let rise for 2 hours or until double in size. Bake in preheated oven at 350 degrees – 45 to 60 minutes.