

Grandma's Homemade Bread

Ingredients

2 packages active dry yeast
3/4 cup warm water
2 2/3 cups warm water
1/4 cup sugar
1 tsp salt
3 tsp shortening
9—10 cups bread flour

Directions

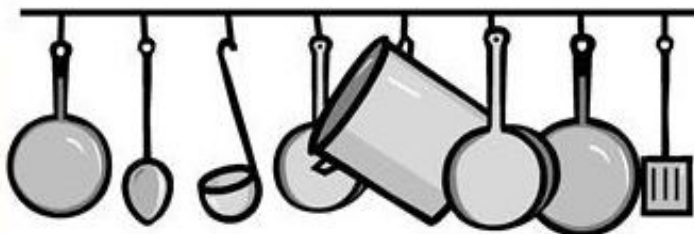
Dissolve yeast in 3/4 cup warm water. Stir in 2 2/3 cups warm water. Add sugar, salt and shortening. Mix well. Add 5 cups flour. Mix until smooth. Mix in enough remaining flour to make the dough easy to handle. Knead until smooth and elastic, about 10 minutes. Do not rush kneading process. Place in greased bowl, greased side up. Cover with a kitchen towel and let rise in a warm place until double in size, about one hour. (Optional— punch down and let rise again.)

Divide dough into three pieces. Roll each into a rectangle. Roll each into a loaf, pinching seams closed. Place seam side down in greased pan. Brush with melted butter, let rise one hour. Bake in 350 degree oven until light brown, about 30 minutes. Spread melted butter over entire loaf. Let loaves cool on rack.



Wheat for bread was locally grown and milled in Bartlett in the late 1800s. Jacob Schmidt stands waist high among the stalks.

Submitted by: Joan Winkoff



"It is a tradition for Grandma's Bread to be at every family meal."