



Traditional White bread from Betty Crocker

6 to 7 cups of all-purpose flour
3 Tbs sugar
1 Tbs salt
2 Tbs shortening
2 packages regular or quick active dry yeast
2 ¼ C very warm water (120 -130*)

Mix 3.5 C of the flour, sugar, salt, shortening and yeast in large bowl. Add warm water. Beat with electric mixer on low for 1 minute, scraping frequently. Beat on medium for 1 minute, scraping bowl frequently. Stir in enough flour to make dough easy to handle.

Turn dough onto lightly floured surface. Knead about 10 minutes or until smooth and elastic. Place in a greased bowl and turn dough greased side up. Cover with cloth and let rise in a warm place 40-60 minutes, or until double. Dough is ready if indentation remains when touched.

Grease, with shortening, the bottoms and sides of 2 loaf pans 8.5 “ x 4.5” or 9 x 3.

Punch down the dough and divide in half. Flatten each half with hands or rolling pin into rectangle 18 x 9, on lightly floured surface. Roll dough up tightly, beginning on 9” side to form a loaf. Press with thumbs to seal after each rotation. Pinch edge of dough into roll to seal. Fold ends under loaf and place seam side down in the greased pan. Cover with cloth and let rise in warm place for 35 to 50 minutes, or until double.

Move oven racks to low position so that tops of pans will be in center of the oven. Heat oven to 425*. (My oven runs hot so I set to 415*).

Bake 25-30 minutes or until loaves are deep golden brown and sound hollow when tapped. Remove from pans to wire rack to cool.

