A Recipe For:

 

# White Bread

**From the Kitchen of:** Mom

**Servings:** a group

**Prep Time:** hour **Bake Time:** 30-35 min **Bake Temp:** 425

**Ingredients:**

* 2 pkgs active dry yeast
* ¾ cup warm water (105 to 115)
* 2 2/3 cups warm water
* ¼ cup sugar
* 1 Tbsp salt
* 3 Tbsp shortening
* 9 to 10 cups all-purpose flour
* soft butter or margarine

1. Dissolve yeast in ¾ cups warm water. Stir in 2 2/3 cups warm water, sugar, salt, shortening and 5 cups of flour. Beat until smooth. Mix in enough remaining flour to make dough easy to handle.
2. Turn dough onto lightly floured board: knead until smooth and elastic, about 10 minutes. Cover. Let rise in warm place until double, about 1 hour.
3. Punch down dough. Divide in half. Roll each half into rectangle, 18x9 inches. Roll up, beginning at short side. With side of hand, press each end to seal. Fold ends under loaf. Place seam side down in greased loaf pan 9x5x3 inches. Brush loaves lightly with butter. Let rise until double, about 1 hour.
4. Heat oven to 425. Place loaves on low rack so that tops of pans are in center of oven. Pans should not touch each other or sides of oven. Bake 30-35 minutes or until deep golden brown and loaves sound hollow when tapped. Remove from pans. Brush loaves with soft butter. Cool on wire rack.

NOTE: Three loaf pans can be used. Divide dough into 3 equal parts after punching it down.