

Old Fashioned White Bread

2-1/2 cups milk, scalded
3 T. shortening
1 T. salt
4 T. sugar
1 package dry yeast
1/4 c. warm water
7 cups all purpose flour, divided

Combine scalded milk, sugar, salt and shortening. Stir until shortening melts. Cool to 105 - 115 degrees.

Dissolve yeast in warm water in a large mixing bowl. Stir in milk mixture and four cups flour. Beat two minutes at medium speed of electric mixer or until smooth.

Cover and let rise in a warm place (85 degrees), free from drafts, 45 minutes. Punch dough down, gradually stir in approximately two cups of flour. Turn dough onto a lightly floured surface and knead in remaining one cup flour. Knead until smooth and elastic, about 8 to 10 minutes. Place dough in a well greased bowl, turning to grease top.

Cover and let rise in a warm place, free from drafts for about 20 minutes. Knead dough in bowl two minutes. Turn dough over and let rise 20 minutes. Repeat kneading and rising procedure. Punch dough down, turn onto a lightly floured surface. Let dough rest 10 minutes.

Divide dough in half, and shape each half into a loaf. Place in two greased 9 x 5 x 3 loaf pans. Cover and let rise, free from drafts, for approximately 45 minutes. Bake at 350 for 45 to 50 minutes or until golden brown. Remove loaves from pans. Brush with melted butter and cool on wire racks.