

Bread-White Yeast Bread *

2 packages active dry yeast
 $\frac{3}{4}$ cup warm water
2 $\frac{2}{3}$ cup warm water
 $\frac{1}{4}$ cup sugar
1 tablespoon salt
3 tablespoons shortening
9–10 cups all purpose flour

Dissolve yeast in $\frac{3}{4}$ cup warm water. Stir in 2 $\frac{2}{3}$ cup warm water, the sugar, salt, shortening and 5 cups of the flour. Beat until smooth. Mix in enough remaining flour to make dough easy to handle. Turn dough onto lightly floured board; knead until smooth and elastic, about 10 minutes. Place in greased bowl; turn greased side up. Cover; let rise in warm place until double, about 1 hour. (Dough is ready if impression remains).

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.

Heat oven to 425 degrees. 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.

2 loaves

**You can use this same dough to make cinnamon rolls. After rolling dough out, spread with butter, sprinkle sugar and as much cinnamon as you want on top. Roll dough up from the long side. Cut with knife into 1 $\frac{1}{2}$ inch segments. Place in greased baking dish and cook until done. Frost with you favorite frosting.