

White Bread (Quick Method)

- 2 cups Milk
- 2 cakes Fleischmanns yeast
- 5 T. sugar
- 2 cups lukewarm water
- 12-13 cups sifted flour
- 5 T. melted shortening

Scald milk add sugar and salt; cool to lukewarm. Dissolve yeast in lukewarm water and add to lukewarm milk. Add half the flour and beat until smooth. Add melted shortening and remaining flour, or enough to make easily handled dough. Knead dough quickly and lightly until smooth and elastic.

Place dough in grased bowl, cover and set in warm

place, free from draft. Let rise until doubled in bulk,
about $1\frac{1}{2}$ hours. ~~When light divide into 4 equal portions~~
and shape into loaves. Place in greased bread pans. Co
Cover and let rise again until doubled in bulk, about 1
hours. Bake in hot oven at 425°F . 15 minutes longer.

Makes 4 loaves.