

White Bread (Sponge Method)

- 5 T. sugar
- 4 cups lukewarm water
- 1 cake Fleischmann's yeast
- 18 cups (4 1/2 quarts) sifted flour
- 3 T. melted shortening
- 4 tsp. salt
- 2 cups milk scalded and cooled

Dissolve sugar in lukewarm water. Crumble in yeast and stir until dissolved. Add 1 1/2 quarts flour, or sufficient to make a sponge. Beat well. Cover and let rise in warm place, free from draft, about 1 1/2 hours. When well risen, add lukewarm milk. Add shortening, salt, and remaining flour, or enough to make easily

handled dough. Knead dough quickly and lightly until smooth and elastic. Place dough in greased bowl, cover and set in warm place, free from draft. Let rise until doubled in bulk, from 1 1/2 to 2 hours. When light divide into 5 equal portions. Shape into loaves and place in greased bread pans. Cover and let rise until doubled in bulk about 1 hour. Bake in hot oven at 425° F. 15 minutes, then reduce heat to moderate, or 375° F. and finish baking about 30 minutes longer.

Makes 5 loaves.