

How to make homemade BREAD.



3 tbsp shortening
1 1/2 tsp sugar
4 cups hot tap water
1 tbsp salt

Mix until shortening dissolves and is lukewarm like a baby bottle of milk.
With a whisk, mix in four cups of flour and 1 tbsp instant yeast.
Mixing with a wooden spoon, add another 4 cups of flour.

By this time it will be really hard to mix so start using your hands and knead. You can add up to another 2-3 cups of flour. It shouldn't be sticky. (a little sticky is okay). Wash bowl and grease with butter.

Put in bread and flip over so as to grease the top of the loaf.
Cover with parchment paper or saran and then a tea towel.
Put in a draft free spot for 1 hour. Punch down and knead a little after an hour.
Cover again let rise for 1 hour
Punch down and divide into 3 loaf pans that have been greased with butter or shortening.
Let rise for 1 hour.
Bake at 400* for 23 minutes.