

White Bread

Yeast, active, dry, 3/4 ounce
Water warm (105F-110F) 3/4 cup

Step 1. Sprinkle yeast over water do not use temp above 110F. mix well.

Let stand 5 minutes stir set aside for use in step 4

Water 1-quart
Sugar, granulated, 3 ounces
Milk Non-fat Dry, 4 ounces
Salt, 1-1/2 ounce

Step 2. Place water, sugar, milk and salt in mixer bowl
Mix at low speed just enough to blend

Flour, wheat, bread, sifted 3 pounds, 14 ounces

Step 3. Add flour. Using dough hook, mix at low speed 1 minute or until all flour is incorporated into liquid

Shortening, 3-1/4 ounces

Step 4. add yeast solution; mix at low speed 1 minute

Step 5. Add shortening; mix at low speed for 1 minute. Continue mixing at medium speed
for 10-15 minutes or until dough is smooth and elastic.