

Grandma B's White Homemade Bread

Description

18 cups white flour
½ cup vegetable shortening
5 teaspoons salt
6 cups water
1-1/2 tablespoon yeast
2 tablespoons sugar

Dissolve yeast in 1 cup of warm water. Let rise until foamy. Stir well. Into a large bowl, put in flour; add yeast, water, salt and melted shortening. Mix well by beating with a spoon. Knead with hands until smooth. Knead well as this produces fine texture of the bread. Let rise until double in bulk. Knead now again. Let rise. Mold into loaves and put into greased pans. Let rise until double in bulk and light. Bake at 350 degrees F for 55 minutes or until done.

Summary

Yield: 7

Prep Time: 5 minutes

Category: Breads

Ingredients

Instructions