

# William & Greg Family Recipes

## Yeast Bread

Shirley Sue Smith Syrone

- 1 pkg. Yeast
- ¼ C. Lukewarm Water
- 3 Tbsp. Shortening
- 2 C. Scalded Milk
- 5 C. Flour
- 1 Tbsp. Salt
- 3 Tbsp. Sugar



Scald milk and pour in a large bowl. Add salt, sugar, shortening to milk. Stir well. Cool to lukewarm. Then dissolve yeast in the ¼ cup lukewarm water. Add 2 cups of the flour to the milk. Mix. Then add yeast to large bowl and mix well again. Then add remain 3 cups of flour and mix again. Then place mixture on a well-floured table, cover with bowl for 10 minutes. After 10 minutes, knead the dough for 10 to 15 minutes. Put back in greased bowl, let rise double in bulk. Punch down. Put in greased pans. Let rise double in bulk.

And bake at 450°F for 35 minutes.