

(^{~6 pkgs yeast /}
^{3 doz. rolls}) Grandma C's bread.

2-3 pkg. Fleischmann's Quick-Rise
instant yeast

1 1/2 c. lukewarm water

(can use 1/2 H₂O, 1/2 milk
heat milk)

Put 2-3 pkg. yeast in H₂O.

Add 1 tsp. per pkg. of white sugar.
Sprinkle on top.

Cover & let stand ~ 10 min.

In lg. pan (ie. roaster), put 7 cups
of hot water. Put (<13' +bsp. ~~sugar~~
shortening.

Add ~7 Tbsp. sugar. Stir.

Add 4 tsp. salt. Stir.

Make sure water is lukewarm before
you add flour.

Add 10 cups flour. - Stir / Mix

Stir yeast mixture. Add to flour
mixture.

Add 6 more cups of flour.

Mix with hands.

Add approx. 4+ more until

texture is not too sticky. →

Break into 2 halves. (Knife)

Sprinkle countertop with flour

Knead each $\frac{1}{2}$ individually.

Use bottom of the palms of your hands (& knuckles), "push & roll".

Knead until it forms & feels like elastic & velvety. (Lots of kneading - \pm light & airy)

Cover \bar{c} butter all over inside.

Place in bottom of pan.

Cover \bar{c} tea towels. Let stand $\frac{1}{2}$ hrs. Keep warm (out of the draught). It will rise to the top.

Push back down \bar{c} buttered hands. Level out ($\frac{1}{2}$ way up pan).

Let stand til it rises again to the top.

Put shortening on top of hands.

Cut/break pieces off with knife.

Roll into balls. Put 2 in each loaf pan. Rolls - 9x9 pan -

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Cut a slice part way through middle of roll (so they'll split easily).

Let rise again in pans to top.

Oven - 350°