



Granny39s White Bread

Jacob · 28/09/2024



Prep Time

N/A

Dificult

Medium

Servings

N/A

Description

This is the only bread recipe I use Its very basic and always great I grew up on it so I continue to make it in memory of my special Granny Enjoy this with your kids or grandkids and make some memories God bless

Ingredients

— - 1 cup milk - ? cup margarine - ? cup white sugar - 4 teaspoons salt - 3 cups warm water (110 degrees F/45 degrees C) - 1 cup dry potato flakes - 2 (.25 ounce) packages active dry yeast - 10 cups all-purpose flour

Instructions

1. Heat milk in a large saucepan over low heat until it bubbles; stir in butter or margarine
2. sugar and salt
3. then cool until lukewarm. Add warm water and potatoes and sprinkle in yeast until it dissolves. Then stir in 6 cups of the flour and mix all together. Add the remaining 4 to 5 cups of flour and mix. Let rest 15 minutes. Turn dough out on a floured surface and knead softly until dough is elastic and smooth. Lightly oil a large mixing bowl; add dough and turn to coat. Cover with a damp cloth and let rise 1 hour or until dough has doubled in volume. Preheat oven to 400 degrees F (200 degrees C). Lightly grease two 9x5 inch loaf pans. Punch down dough and divide into 3 to 4 sections. Shape into loaves and let rise
4. covered
5. until volume is nearly doubled. Bake at 400 degrees F (200 degrees C) for 30 minutes or until loaves sound hollow when tapped on the bottom.