

White Bread

1 1/2 pkg Rapid Rise yeast
1/2 cup sugar
5-6 cups liquid (half milk & half water—I like to use potato water)
4-5 Tbsp lard or drippings
9 cups flour (Better Bread flour)

****Soak yeast for about 15 minutes in 1/2 cup water; add 1 tsp sugar. Heat liquid and pour over sugar, salt and shortening in mixing bowl; add the yeast when liquid is lukewarm. Add flour a little at a time and use mixer until it gets stiff. Knead until smooth and soft. It has enough flour when you place the back side of your hand on dough and count to 10. if imprint remains knead a little longer. Let rise until double in bulk, knead down, and let rise again. When it has risen the second time. Put loaves in greased bread pans. Let rise again until even with pans. Bake at 350° for 45-60 minutes. (I also make cinnamon rolls from the same dough.) This makes 4-5 loaves.**



Molasses Cookies

- 1 cup lard
- 1 cup mild molasses
- 1 cup boiling water w/ tsp soda
- 1 1/2 cup sugar
- 1 tsp ginger
- 1 tsp salt
- 1 tsp ground cloves
- About 4 cups of flour (enough flour so the spoon will stand up)

****Let Stand overnight. Roll out the next day with just enough flour on the board to make easy rolling.**

****Bake 12-15 minutes at 350°**

Overnight Buns

1pkg yeast (If baking buns in one day, I use 2 pkgs yeast)
2 cups milk
1/3 c sugar
2 eggs
1 Tbsp salt
1/3 cup shortening, melted (I use lard)
7 cups flour

****When making overnight buns, I mix them at 5:00. Knead down once and put in pans at about 10:00; bake in morning.**

****I also make caramel rolls and tea rings, etc. with this recipe.**