

Basic Sweet Dough

Mat Schlinker

To bake the same day use:

1c scalded milk and 1 ¼ c water,

8 c flour,

2 tsp salt,

2 ¼ c water,

½ c sugar,

1 pkg yeast,

4 tblsp soft shortening,

2 eggs beaten.

Sift flour and measure into large mixing bowl. Make a well in center. Heat water to lukewarm. Pour ¼ c into cup. Crumble yeast into ¼ c until dissolved. To warm water in saucepan add: salt, sugar, shortening, eggs, and dissolved yeast. Mix well. Pour liquids into well in flour. Stir until liquid disappears. Remove spoon and work into a smooth ball. Place dough in greased bowl. Brush top with melted shortening and cover with greased was

paper and tight fitting lid. Dough may be used anytime within a week.