

Bread

Comprehensive Instructions This is the one I like the best! Grandma Grimm

Preparation:

The night before you can cook 3 or 5 spuds with about 2 quarts (8 cups) of water and mash the spuds in the water. Mash fine. Strain into your bowl. In the AM warm the water up to tepid so that it is not too cold for the yeast if making the water the night ahead.

I prefer to use bacon grease instead of lard. I save it in the freezer. Melt enough to get 1/2 cup, strain it and let cool.

Yeast: stir a tsp of sugar into 1/4 cup of warm water. Add 1 1/4 package yeast (or 3 1/2

rounded tsp) and let it start to work for a few minutes.

Cream: bring 1 cup cream to a boil stirring constantly. Cream has an enzyme that kills yeast. Scalding kills the enzyme.

Once everything is ready add to the potato water: $\frac{3}{4}$ cup sugar, $\frac{1}{2}$ cup lard or bacon grease, small hand full of salt, 1 cup cream. Add some flour and stir with a spoon initially, then work with your hands. Do not add the yeast until you have added some flour first to protect the yeast from the salt. Continue to add flour to desired dough consistency. A nice smooth ball but not too hard.

Put into a large greased bowl. Cover with a towel (to keep the top soft) and put it into the oven with the light on to let it rise.

Once doubled in size punch down.

Let rise to double in size a second time and punch down again. Put into loaf pans.

When risen in the pans (third rise) bake 35-45 minutes at 350 or when it is brown on the top and on the bottom of the loaf.

I remember one time when Grandma Grimm lived with us, she was making bread and set it in the oven to rise in a plastic bowl. She was also making pies, so preheated the oven and melted the bowl down into the racks of the oven. It refreshed my grammar in German!