



Mom's Bread
By Karen Baxter

This is the bread recipe from LaVonne Baxter. It is also the bread recipe Edna Marcotte used to make home made rolls for family reunions.

1 package yeast
¼ c lukewarm water
1 T sugar

2 c water
1 T salt
2 T sugar
2 T lard or shortening or butter (your choice). Edna used lard.

7 c flour

Dissolve the yeast in the water and sugar mixture. Let stand 5 to 10 minutes. Mix together the water, salt, sugar, and lard mixture. Slowly add 2 c flour, yeast mixture, and beat well. Slowly add remaining 5 c. flour, beating well until it forms a dough. Turn dough onto a lightly floured surface and knead well. Let rise twice before making loaves or rolls. If you are making bread loaves bake for 10 minutes at 400 degrees, then bake 40 minutes at 325 degrees. If you are making bread rolls bake at 350 degrees for 15-20 minutes, then check to see if golden brown. You will need to determine baking times and temperatures from your altitude and oven temperature.



Mom's BREAD

Dissolve 1 pkg. yeast in $\frac{1}{4}$ c. lukewarm water & 1 T. sugar. Let stand 5 to 10 minutes
To 2 c. water, add 1 T. salt, 3 T. sugar and 2 T. lard. Add 2 c. flour and beat well.
Add yeast & beat well. Add remaining 5 c. flour as you mix. Knead well. Let rise twice before making loaves. Bake for 10 minutes @ 400° then 40 minutes @ 325° .