

Mom`s Country Bread

Delores Walk - Weston, PA

Treasure Classics - National LP Gas Association - 1985

Yield: 5 large loaves

*1 large yeast cake
4 tablespoons warm water
1 teaspoon sugar
5 pounds sifted flour
2 cups sugar
1 1/2 teaspoons salt
3 eggs, beaten
1/2 cup margarine
1 1/2 to 2 cups (approx.)
lukewarm water*

Preparation Time: 45 minutes

Bake Time: 1 hour

In a large cup, dissolve one large yeast cake in four tablespoons of warm water and one tablespoon of sugar. Let stand for about 10 minutes. (The yeast mixture will rise to the top of the cup.)

In a large pan or bowl, mix the yeast mixture into the flour. Then add the sugar and salt.

In a bowl, mix the beaten eggs and margarine together and add to the flour. Then start adding your lukewarm water a little at a time, knead the dough for 10 minutes until the dough does not stick to your hands. Cover and let stand in a warm place for about two hours.

Punch the dough down and let rise again until double in size. Punch down again and form into loaves. (Five large loaves.) Place the dough in five 9-5/8 x 5-1/2 x 2-3/4 greased and floured baking pans. Let rise until double in bulk,

Bake in a preheated 350 degree oven for one hour. You can be sure the bread is done when it is taken out of the oven and feels very light and has a hollow sound when tapped on the bottom.

Per Serving (excluding unknown items): 10879 Calories; 128g Fat (10.7% calories from fat); 256g Protein; 2141g Carbohydrate; 63g Dietary Fiber; 636mg Cholesterol; 4530mg Sodium. Exchanges: 113 1/2 Grain(Starch); 2 1/2 Lean Meat; 19 1/2 Fat; 27 Other Carbohydrates.