

# White Bread

*Canadian Mennonite Cookbook - 1974  
D. W. Friesen & Sons Ltd.*

**Yield: 4 loaves**

*1 package dry yeast*

*5 cups water*

*3 tablespoons sugar*

*1 tablespoon salt*

*3 to 4 tablespoons lard*

Prepare the yeast according to package directions.

Add the water, sugar, salt and lard. Add flour and beat until smooth. Knead enough flour into the mixture. to form a stiff smooth elastic dough.

Place in a greased bowl. Cover and let rise in a warm place until double in bulk. Punch down and let rise again till double in bulk. Punch down again and mould into loaves.

Place in a greased pan. Cover. Let rise to double in bulk.

Preheat the oven to 375 degrees.

Bake for one hour.

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Per Serving (excluding unknown items): 5701 Calories; 615g Fat (97.0% calories from fat); 3g Protein; 40g Carbohydrate; 2g Dietary Fiber; 584mg Cholesterol; 6434mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 123 Fat; 2 1/2 Other Carbohydrates.