

Your family will love the smell of fresh baked bread. It is a great soft bread that taste wonderful with anything. We love it nice and warm with a little butter.

Bread Dough

- 3 lb. plain flour
- 1 oz. yeast (1 ½ cakes)
- 1 tbsp. sugar
- 3 cups warm water
- 1 tbsp. salt
- 2 tbsp. butter or lard

If using dry yeast, follow the directions on the package. If fresh yeast, cream the yeast and sugar together and add the liquid. Mix the flour and salt together. Add the yeast with its liquid and mix to firm dough. Soften the butter and add it to the mixture. Knead, adding more flour if required until the dough is smooth and elastic. Put the dough into a warm bowl, cover with a cloth and leave about 1 hour or until it has doubled its bulk. Take

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it from the bowl, punch it down and knead until all the air is expelled. Return the dough to the bowl, again cover and let it rise a second time until it has almost doubled its bulk. When the bread has risen, divide the dough into half. Mould the dough into shapes which are higher and rounder in the centers. Put these into well greased loaf pans. Cover and leave until the dough has risen to the top of the pan. Preheat the oven to 450 degrees. Mark 8. Put the bread on the lowest shelf and bake for 15 minutes. Lower the heat to 400 degrees.

Mark 6. Continue baking another 35-40 minutes. When the loaves are brown and shrinking slightly at the sides, tumble them out of the pans on a rack to cool. Tap the bread on the bottom and if it sounds hollow it is a sign that the bread is done.



If you'll be using your bread within a few days, wrap the loaf so that it's airtight and store at room temperature. To warm bread, wrap loaf in foil and heat in a 350-degree oven for 15 to 30 minutes. Unwrap bread in the last 5 minutes to produce a crisp crust. Thaw frozen bread thoroughly before warming in oven.

[Cookie Gift Baskets](#) features fresh-baked cookies in basket, tin, or box arrangements. Whether it's a birthday, get well, or other occasion, we've got lots of great ways to make them smile. Any occasion is better with cookies!

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