

until free of lumps. Add 1 yeast cake, dissolved in half cup lukewarm water. Stir well, cover and set in a warm place all night. In the morning add 1 quart of lukewarm water and $1\frac{1}{2}$ tablespoons salt. Stir in *Purity Flour* to make a soft dough. Knead well, then let rise until light. When light place on the moulding board and knead again. Let rise 1 hour or until light, then mould into loaves and place in pans. Let rise, place in hot oven, bake about 1 hour. This quantity makes 6 or 8 loaves.

WHITE BREAD (Sponge Method)

- 1 cake compressed yeast.
- $1\frac{1}{2}$ quarts lukewarm water.
- 2 tablespoons lard or butter.
- 1 tablespoon salt.
- $4\frac{1}{2}$ quarts sifted *Purity Flour*.
- 2 tablespoons sugar.

Dissolve the yeast and sugar in 1 quart of the lukewarm water and add to it $1\frac{1}{2}$ quarts of sifted *Purity Flour*, or sufficient to make a soft batter. Set aside to rise for about $1\frac{1}{2}$ hours in a warm place. When well risen add to it the pint of lukewarm water, salt and lard or butter. Mix in the remainder of the flour, or enough to make a moderately firm dough. Knead thoroughly and place in greased bowl. Cover and let rise for from $1\frac{1}{2}$ to 2 hours. When double in bulk mould into loaves and place in well-greased baking pans. Cover and let rise again for about 1 hour. When light, bake from 40 to 50 minutes. This recipe makes 4 large loaves and the whole process takes from $5\frac{1}{2}$ to 6 hours.



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