

1 cake
FLEISCHMANN'S
YEAST

2 quarts water

2 tablespoonfuls sugar

2 tablespoonfuls melted
shortening

6 quarts sifted flour

2 tablespoonfuls salt

White Bread

Over-night Method

THE over-night straight dough method has one special advantage—the process is largely completed during the night and the baking may be done while the day is still young.

The ingredients specified will make six large loaves. If this amount of Bread is not needed, take just half the quantities called for. In that case the remaining half cake of yeast can be kept in good condition several days by re-wrapping in tinfoil and keeping in a cool, dry place. Substitute milk for water if a richer Bread is desired.

Dissolve yeast and sugar in the water, which should be lukewarm in winter and cool in summer, add shortening, and half the flour. Beat until smooth, then add balance of the flour, or enough to make moderately firm dough, and the salt. Knead until smooth and elastic. Place in well-greased bowl and cover. Set aside to rise over night, or about nine hours.

In the morning mould into loaves. Fill well-greased pans half full, cover and let rise until light, or until loaves have doubled in bulk, which will be in about one and one half hours. Bake forty-five to sixty minutes.

*Bread for economy,
health, food-satisfaction.*

