

2 cakes

FLEISCHMANN'S
YEAST

2 cups milk, scalded
and cooled

1 cup lukewarm water

$\frac{1}{2}$ cup molasses

7 cups flour

5 cups bran

4 tablespoonfuls
shortening

2 tablespoonfuls salt

Bran Bread

BRAN Bread made after this recipe is tasty and brimful of Bread-goodness—just the loaf to appeal to an epicure. The addition of one cup of raisins imparts richness and affords a pleasant change.

Dissolve the yeast in the lukewarm liquid. Add molasses and four cups sifted flour. Beat well. Then add the bran, shortening, balance of flour, or enough to make a dough that can be handled, and the salt.

Knead well, cover, let rise until double in bulk—about two hours. Divide into three loaves. Place in well-greased pans. Cover and let rise about forty-five minutes or until double in bulk. Bake forty-five minutes in a moderate oven.



*For between-meals hunger—
BREAD.*