

## Grandma O's Bread

### **Ingredients:**

3 cups warm, not hot, water  
1 cup milk, scalded  
6 tbsp butter  
6 tbsp sugar  
4 tsps salt  
2 pkgs yeast  
9-11 cups flour

### **What you do:**

In a large bowl, mix warm water, sugar, yeast, salt...mix

In a small saucepan, scald the milk.

Remove from heat, add butter and let cool to lukewarm.

Add milk mixture to water mixture, blend together.

Add four cups flour, mix well.

Keep adding flour until dough is not wet and sticky.

Turn out on the counter and knead until firm/elastic, or until your arms want to fall off, about 10 minutes.

Or, use a dough hook.

Let rise till double.

Punch down and cut into 4 equal sections.

Take each and press into a rectangle about 7" x 12" and roll up from the narrow end.

Place in a greased bread pan.

Repeat 3 more times!

Let raise till double, it should be maybe an inch or two above top of pan.....

Bake in preheated 400 degree oven for 20-25 min.

Check at the 20 min marker since all ovens vary in temp.

Take out when nice and brown, tip out on to cooling rack.