

Homemade White Bread

9th-12th Grade



Ingredients:

- 1 package dry yeast
- ½ cup warm water
- 1/3 cup sugar
- 2 tsp. salt
- 2 cups warm water
- 2 ½ Tbsp. melted shortening
- 6-7 cups flour

Directions:

1. Dissolve yeast in ½ cup warm water.
2. In large bowl combine sugar, salt, 2 cups warm water and shortening. Add yeast mixture.
3. Gradually add flour to form a soft dough.
4. Turn onto a floured surface and knead until smooth. Place in a greased bowl. Cover and let rise about 2 hours.
5. Punch down. Divide into 2 portions and form loaves. Place in greased bread pans. Prick tops with fork. Let rise until higher than pans (about 2 hours).
6. Bake at 375 degrees for 25-30 minutes.
7. Remove from oven and place on a wire cooling rack and cool for 10 minutes. Butter tops of loaves.
8. Place the pans on their sides until the bread is loosened. Remove bread from the pans and cool completely.

Rules:

1. Prepare bread using the above recipe.
2. Select the best half of product and put neatly on a small clean plate made of paper or plastic. (No breakable plates will be accepted).
3. Cover with plastic wrap or aluminum foil.
4. Tape name, grade and teachers name on bottom of plate.
5. Bring to school on _____. Entries will be accepted in the SCMS library starting at 8:30 AM CST.

For more information, please contact Dusty Ragland at draglan3@utk.edu or call 423-949-2611.