

## Grandma Bower's Bread

(Before you start, let hot water soak in a bowl to warm bowl up.)

2 loaves:

1/2 cup milk  
3 tbs sugar  
2 tsp salt  
3 tbs margarine  
1 1/2 cups warm water  
1 pkg. dry yeast  
5 1/2 cups flour

scald milk, stir in sugar, salt, and margarine. Cool to lukewarm. Measure warm water into large bowl, sprinkle in yeast - stir until dissolved. Add lukewarm milk mixture and 3 cups flour. Beat until smooth, then add additional flour to make a soft dough. Turn out onto lightly floured board. Knead until smooth and elastic, about 8-10 mins.

Form into smooth ball. Place in greased bowl, turning to grease top. Cover. Let rise in warm place, free from draft, until doubled in bulk, about 1 hour.

Punch down, let rest for 15 mins. Divide dough in half. Shape each half into a loaf. Place each loaf in a greased 9x5x3 bread pan. Cover; let rise in warm place until doubled in bulk - about 1 hour.

Bake in hot oven 400 degrees for 30 min. Remove from pan and cool.