Homestyle White Bread

3/4 cup warm water

2 ¼ teaspoon active dry yeast

1-1/2 tablespoon sugar

1 tablespoon vegetable shortening

1/2 cup milk

3 cups all-purpose flour, approximately

1 teaspoon salt

In a kitchen aid bowl, add the warm water and dry yeast. Let sit for a few minutes. Check for bubbles and yeasty smell.

Add sugar, shortening, and milk to bowl. Mix with dough hook. It won’t mix up completely, that’s ok.

Add 2 cups of flour and salt. Mix on medium speed.

If needed, begin adding more flour, a little at a time, until the dough comes together. Mix for 5-8 minutes on medium/low speed.

You do not need to use up all the flour called for in this recipe, or you may need more flour than called for. The amounts vary depending on many factors, including weather, which is why most bread recipes only give an approximate amount of flour needed.

Put dough in a large bowl. Cover and let rise in warm spot for 1 hour.

Punch down dough (let the gas bubbles out) and shape into a ball.

Preheat oven at 375°.

Shape dough into loaf, rolls or braid. Cover and let rise for about 30 minutes.

Score dough by cutting slashes across the top with a sharp knife. Put in oven and bake for about 45 minutes or until golden brown.

Turn out bread and let cool on a rack.