

# Grandma Hatch's Big Bread Batch

Prep Time: 20

Ready In: 0

Cook Time: 35

Servings: 60

**E-FoodStorage.com**

---

## Ingredients

3 Cup milk

1 Cup Crisco

1 Cup Sugar

3 TBS Salt

3 Cup water

5 lb Sack of Gold Medal or Pillsbury "Better for Bread" flour

3 Pkg Fleischmann's RapidRise yeast (Be sure its RapidRise. Don't use other brands.)

---

## Directions

- 1 Heat the milk and water together in a large sauce pan, but do not boil.
- 2 Add the Crisco to the milk and water. (Use only the Crisco brand.)
- 3 Combine the dry ingredients in a large bowl. These include flour, sugar, yeast, salt.
- 4 When milk mixture has cooled a little, add to the flour mixture and mix with large spoon.
- 5 Grease hands and mix dough with hands then knead with hands for 10 minutes. It is important you knead for a full 10 minutes.
- 6 Grease 5 bread pans.
- 7 With hands greased, shape dough into loaves one at a time.
- 8 After placing the loaf in the greased pan, turn dough over so it is greased on both the bottom and the top.
- 9 Cover the loaves with a dish towel and let rise at least 30 minutes. If you like your bread light then let rise until double in size.
- 10 Bake in 350 degree pre-heated oven for 35-40 minutes or until it looks done.