

## Basic White Bread

1 1/4 cup warm water (100°F to 110°F)  
1 pkg. yeast  
4 1/2 tsp. sugar  
4 1/2 tsp. lard or butter softened  
1 1/2 tsp. salt  
3 to 3 1/4 cups bread flour  
Olive oil

In a large bowl add water and then sprinkle the yeast and sugar over it, wait 5 minutes. Stir in lard, salt and 1 cup of flour. Add remaining flour 1/2 cup at a time until the dough starts to form a ball. turn the dough onto a floured surface and knead until smooth and elastic, about 8 minutes.

Place dough in into a large oiled bowl and turn to coat dough with oil. Cover with a damp cloth and let rise in a warm draft free place until doubled (about 1 hour).

Punch dough down, then shape and place into a lightly greased 9x15 loaf pan or roll pan. Cover with a damp cloth and let rise in a warm draft free place until doubled (about 40 minutes). Bake at 375°F for approximately 30 minutes for the loaf and 20 minutes for rolls, or until the tops are golden brown and sound hollow when you 'knock' on it.