

Materials

- 2 cups warm water
- 1 1/2 teaspoons salt
- 1/2 cup white sugar
- 1/4 cup vegetable oil
- 1/2 tablespoons active dry yeast
- 5-6 cups flour

1

Pour the warm water into a large bowl and dissolve the sugar.

2

Stir in yeast. Allow it to proof (until yeast resembles a creamy foam) which should take about 5 minutes.

3

Mix salt and oil into the yeast. Mix in flour one cup at a time.

4

Knead dough for 7 minutes. Place in a well-oiled bowl, and turn dough to coat.



5

Cover with a damp cloth. Allow to rise until doubled in bulk, which will take about 1 hour.

6

Punch dough down. Knead for 1 minute and divide in half. Shape into loaves and place into two greased 9x5 inch loaf pans.

7

Allow to rise for 30 minutes, or until dough has risen 1 inch above pans. Bake at 350 degrees F (175 degrees C) for 30-40 minutes. Cool, brush with butter and enjoy!

MOST*

All Buttered Up

Materials

- Heavy Cream
- Plastic wrap
- Mason Jar
- Refrigerator
- Fine mesh strainer

1

Pour cream into the jar and screw on the lid.

2

Shake jar until butter forms a soft lump, this should take about 15 to 20 minutes.

3

Continue to shake until buttermilk separates out of the lump and the jar contains a solid lump of butter and liquid buttermilk.

4

Pour contents of the jar into a fine mesh and strain out the buttermilk.

5

Remove the lump of butter and wrap it in plastic wrap

6

Refrigerate until needed.
Enjoy!

