

# Ingredients

- 2 cups of warm water
- 1 tbsp sugar
- 2 ½ tsp active dry yeast
- ½ c melted butter
- 1 tbsp salt
- ½ c sugar
- ½ cup evaporated milk
- 5-6 cups of bread flour
- 1 tbsp butter
- 1 tbsp melted butter (after baking)

Cooking  
is  
Bliss!



## Grandma's Bread

### instructions

1. Add yeast and 1 tbsp of sugar to a small bowl. Add warm water to the yeast mixture & allow to rest until proofed (bubbly) – about 10-15 minutes.
2. While waiting for the yeast to proof, in a large mixing bowl, mix butter, ½ cup of sugar, evaporated milk, & salt, using the paddle attachment (if using a stand mixer). Once the yeast has been proofed, add it to the milk mixture.
3. Add 3 cups of flour to this mixture & mix, using the paddle attachment. Switch to the bread hook & add one cup of flour at a time until you've reached 5 cups, add ½ cup of flour to a clean surface & continue kneading bread by hand & incorporating the flour until it's no longer sticking to your fingers. This dough should be soft & stretchy.
4. Shape into a ball & brush dough with 1 tbsp of butter, place in a clean bowl & allow to rise for 1 ½-2 hrs or until doubled in size.
5. Once risen, punch down center & place on a lightly floured surface. Knead dough for 3-5 minutes. Divide into 2 pieces & roll out into a rectangle shape. Roll & tuck in the edges. Place in two greased pans. Allow bread to rise again in a warm place, covered for approximately 1 hour or until it forms into a loaf of bread.
6. Bake at 375 degrees F for 25 to minutes-30 minutes. Once the bread is done, brush it with melted butter.
7. Slice & serve warm!

Cooking is truly bliss! From pleasing my family to teaching my daughters their way around a good meal, I enjoy the process!

So I'm sharing one that's extremely close to my heart...a moment shared with my grandmother.

So if you're looking for a bonding experience with your spouse or kids, try this one out.

Though not her exact recipe, she gets full credit for anything I do with bread.

To this day It's impossible for me to knead or fold dough without hearing "Tanya ya gat to knead that dough" as she pressed into the dough with the heels of her hands & taught me to make my first loaf of bread. My grandmother gave me the world when she was alive, but the thing I hold nearest to me is the first passage of scripture she taught me - Psalm 34 – I will bless the Lord at all times, his praise shall continually be in my mouth.

We go through a lot in this life, so take my advice, Love, cook for, & cook with your family! See you next week!

### Notes

- The recipe works well with bread flour or all-purpose flour
- I use carnation-evaporated milk