

Mom's Basic White Bread

1 C warm water
1/4 C sugar
2 TBL yeast

Let mixture raise in a warm place until it bubbles.
Mix in:

1 1/2 c warm water
1 TBL salt
1/4 C oil
1/8 C sugar
1/4 C instant potatoes (or one fresh potato, peeled, cubed, boiled & mashed)
unbleached flour

Stir in enough flour to make mixture stick together and form a soft dough. Knead dough on a floured surface for aprox 15 minutes. The dough should be smooth and no longer sticky. When pressed with two fingers dough should 'bounce back'. Pour aprox 1-2 TBL of oil in bread bowl. Roll dough in oil until completely coated. Cover the bowl with a clean dish towel and let raise in a warm place until doubled.

Once dough has risen, punch down and use as desired.

To make loaves of bread: Grease two loaf pans with oil. Divide dough in half. Form two loaves out of dough. Bake at 350 for aprox 45 min or until golden brown.