

YEAST BREADS

Read the following recipe and answer the questions below.

White Bread

2 (.25 ounce) packages active dry yeast
3 tablespoons white sugar
2 1/2 cups warm water (110-115 degrees F)
3 tablespoons lard, softened
1 tablespoon salt
6 1/2 cups bread flour

1. Preheat oven to 375 degrees F (220 degrees C).
2. In a large bowl, dissolve yeast and sugar in warm water. Stir in lard, salt and two cups of the flour. Stir in the remaining flour, 1/2 cup at a time, beating well after each addition. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 8 minutes.
3. Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 1 hour.
4. Punch down the dough and turn it out onto a lightly floured surface. Divide the dough into two equal pieces and form into loaves. Place the loaves into two lightly greased 9x5 inch loaf pans. Cover the loaves with a damp cloth and let rise until doubled in volume, about 40 minutes.
5. Bake for about 30 minutes or until the top is golden brown and the bottom of the loaf sounds hollow when tapped.

Answer the following questions in COMPLETE SENTENCES:

1. Explain why the yeast must be softened in warm water, 110° to 115°. 1 pt.
2. Describe what will happen if the water is above AND below 110° to 115°. 2 pt

