

- Gramma's Tupperware Bread-

Ingredients:

3 and 3/4 cups warm water
3 (1/4 ounce) packages dry yeast (the regular 3 square pkg. and yes quick rise is fine)
6 tablespoons sugar
4 teaspoons salt
10 cups flour
6 tablespoons very soft or melted butter
2 eggs

Directions:

Whisk yeast with warm water in large Tupperware bowl with lid. (The great big one) Or any plastic bowls that size with a lid. Add sugar, butter, eggs, salt and 5 cups flour. Mix well with wooden spoon. Add last 5 cups flour and mix well again. Put lid on bowl and "burp it" let rise until dough is touching lid or at least very close. Divide into 4 equal parts and put into well greased loaf pans. Let sit 40 minutes covered with a moist towel.

Bake at 350 degrees for 50 minutes or until deep golden brown. Take loaves out of oven, butter the tops and let rest. Run a knife around edges gently and turn out onto a cooling rack.

This dough can be frozen in a large Ziploc bag if you don't want to make all 4 loaves at once.

Makes 4 loaves.

Suggested variations:

Separate the dough into 4 sections to make 1 regular loaf and 3 different flavours of bread.

Cinnamon swirl: combine 1 tsp Cinnamon, 1/2 c sugar. Press dough into a rectangle, sprinkle with cinnamon sugar mixture. Roll up and place in bread pan to rise. For extra fun add a sprinkling or raisins.

Bacon Cheese: Mix in 1/2 - 1 c grated cheddar cheese and 1/4 c bacon bits. Form into a loaf and place in bread pan to rise. For an extra kick add 1/2 - 1 finely chopped jalapeño.

Pizza Bread: Use 2 portions of dough. Mix in minced pepperoni, cheese, crumbled sausage, onion, whatever you like!!! Put it in a Bundt pan. Check your centre on this one! May need longer cook time!

Shana's Tips:

Save one portion of the dough to make Beaver Tails. Place in a covered bowl and let rise 40 min.

Section into baseball size chunks and press out to flatten to about 1" thick. Fry in hot oil then smother with butter. For a sweet treat sprinkle with cinnamon sugar. YUM!

(Recipe by Mary E. Hartrich of Sainte Marie, IL, compliments of her granddaughter Mary Goss Lybarger)