**Basic Bread Recipe**

(This is the White Bread Plus recipe taken from The Joy of Cooking.)

In a large mixing bowl mix together 3 cups sifted all-purpose flour

1/2 cup sugar

1 tablespoon salt

One package active dry yeast (I tablespoon)

2 1/2 cups 120 to 130° water

1/2 cup lard or shortening

The shortening does not need to melt

Gradually add the dry ingredients and beat two minutes at medium speed scraping bowl occasionally add to make the batter

One beaten egg

1 cup sifted all-purpose flour

Beat one half minute at low speed then at high-speed three minutes stir to make a soft dough

3 to 4 cups sifted all-purpose flour

Turn out onto a lightly floured board and knead until smooth and elastic about 10 minutes allow the bread to rise once in the mixing bowl and once in the baking pan.

To bake, place loaves in a cold oven turn the heat to 400°. After 15 minutes reduce heat to 375° and bake 25 minutes longer.

Test for doneness. Remove the loaves at once from the pans and cool in a rack before storing.

**Herb bread variations**

1 teaspoon ground celery seeds

1 teaspoon ground caraway seeds

1 teaspoon ground dill or dill seeds

Or

½ teaspoon marjoram or basil

¼ teaspoon thyme

1 tablespoon chopped fresh parsley

½ teaspoon oregano

Or
¼ teaspoon ginger

1 teaspoon thyme

1 teaspoon summer savory

1 teaspoon rosemary

Or

1 teaspoon nutmeg or cloves

1 teaspoon rosemary

1 teaspoon dill

1 tablespoon chopped fresh sage