

Nonna's Bread

(8 Round Loaves)

Use bread tablecloth

Bread board

Large Pot

10#'s Heckers unbleached flour

2 packages yeast

9 -10 cups of room temp . and warm water

4 well used baking sheets



Directions:



Sprinkle bread board with flour.



Add the 10 #'s of flour to large white pot, make a well in the center of the flour.

2 cups of room temp. water with 2 packages of yeast put into a small sauce bowl or as Nonna does a sauce pan. Dissolve



the yeast by hand. (She does not let the yeast rise) Add to well in the flour.

Add more water, 2 + cups to pot with 4 TBSP salt. Dissolve with hands. Add to well. Add 5 more cups of warm water (not hot, but warmer than what she started with) pour into pot.

Start to mix. Bread board is dusted with flour. Take out the dough that is slightly mixed (just holding together, barely mixed) add more water to the flour that is not mixed in the pot. Slightly mix. Keep adding more water to the flour as

needed.



Knead dough, sprinkle board again with flour, add small pile of flour on corner of board, keep sprinkling more flour as needed. (I used to help Mama make the bread, we made the dough at the ladies (Josephina) place, she was pretty nice, she had a room to make the dough in, then the lady would bake it, we made everything, she baked it, the oven was her

responsibility) Knead for about 7 minutes.



Put the dough back into the pot, cover with thin white dish towel. Cover



with baby blankets, 3 heavy blankets. Joe's baby blanket, the pink & green were Laura's!



Let rise for a couple of hours, when blanket starts to rise up is when it will be ready.

Clean board, before flour hardens on it.



Almost 3 hours and the bread has risen to the right size.



Crisco onto well used baking sheets

Dough onto bread board sprinkled with flour. Knead for a few minutes 3 minutes. Cut in half, cut a loaf size piece, then



slightly knead, make into round loaf and put on baking sheets.



Then score the loaves to "let some of the air out"

The larger loaves are covered with more blankets because they need to rise more quickly. The smaller will have more time to rise. The larger loaves will go into the oven first and baked for 2 hours. After 1 hour switch the loaves places. In the oven.

Preheat oven to 250-300 degrees.

(4 Round Loaves)

6 ½ # Heckers unbleached flour. Make a well in the center of the flour in the large pot. Extra flour for rising. 1 cup of warm water then add to it 1 package of yeast & mix by hand until dissolved. Get spoon and add ½ tsp of flour & let sit for 10 minutes into yeast mixture. Add yeast mixture to flour in the well - rinse yeast mixture with more water & get every little bit. Add pan full of luke warm water with a handful of salt. Mix with one hand take out the mixture that is

done - add more water to the dry flour & mix. Take out what is done & keep adding. Then knead – as you knead add small amounts of flour so your hands become clean. Knead for 10 – 15 min. Smooth texture. Put back into the pot, sprinkle top with a touch of flour. Dishcloth on top of pot, then blankets. Rise for 3 hours. Flour bread board. Knead a little for a second time. Split into 2 then 2 more to make 4 loaves. Grease trays with Crisco on and put 2 on each tray. Rise 2 more hours. Bake at 250 – 300 degrees. Cook for 1 hour Switch places and cook for another hour (In summer you do not need as much rising time)

