

Pennsylvania Potato Bread



3½ cups milk
6 tbsp. sugar
6 tbsp. butter
2 tsp. salt
½ cup mashed potatoes
2 pkgs. dry yeast
½ cup lukewarm water
3 cups whole wheat flour
7 to 8 cups white flour
3 tbsp. cornmeal

Scald milk, then add sugar, butter, salt, and mashed potatoes. Let cool until lukewarm. In a large bowl, dissolve yeast in water. Add the cooled milk mixture, then whole wheat flour and 1 cup of white flour. Beat 2 minutes with mixer. Stir in 6 to 7 more cups of white flour until dough leaves the sides of bowl. Turn onto a lightly floured surface. Knead lightly until dough forms a smooth ball. Place in a greased bowl. Turn once to grease top of dough. Cover and let rise in a warm place away from drafts until doubled, 1½ to 2 hours. Punch down and let rise until doubled again. Turn onto floured surface and divide dough into three equal parts. Cover and let rest 10 minutes. Form three loaves and place in greased bread pans that have been sprinkled with cornmeal (about one tablespoon per pan). Bake at 350° for 40 to 45 minutes. Remove from pans and place on rack to cool. Makes 3 loaves.

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