

Ponadama Bread

2 c. milk

$\frac{1}{2}$ c. yellow cornmeal

2 tsp. salt

$\frac{1}{2}$ c. light or dark molasses

3 tbsps. shortening or oil

$\frac{1}{2}$ c. water

2 pkgs. granular yeast

5 c. sifted flour (about)

1. Combine milk, cornmeal & salt in sauce pan; heat to boiling, stirring constantly. Reduce heat, cook 5 min.
2. Add molasses & shortening, blend. Cool to lukewarm
3. Sprinkle yeast over warm water (110°). Add this to cornmeal mixture
4. Add 2 c. flour; beat thoroughly
5. Add enough remaining flour to make stiff dough
6. Turn dough out on lightly floured board; let rest 10 min. Knead about 10 min.
7. Place in well greased bowl; turn once to bring up greased side. Cover & set in warm place to rise until doubled - about 40 min.
8. Without punching down, turn out on floured board. Divide in $\frac{1}{2}$; shape into 2 loaves. Place in greased 9x5x3 pans
9. Cover & let rise until doubled, about 40 min.
10. Bake at 375° about ~~50~~ mins.