

Mom's Yeast Rolls/Bread

From Bakingbetter.com

3 packets yeast (2 slightly rounded tablespoons)

½ cup lukewarm water

½ cup sugar

2 tablespoons salt

1 can evaporated milk (12oz)

3 cups warm water

½ cup melted butter or shortening

11 cups flour

In a large bowl combine yeast, ½ cup water and sugar. Wait to see if it bubbles and froths. Add remaining ingredients and mix to combine. Turn out on to well floured board and knead until smooth and elastic, trying not to add too much flour, just enough so that it isn't sticky. Let rise until double. Make into rolls, or into 3 standard loaves of bread. Let rise again until double, or until it is almost the size desired, and bake @ 350 until golden brown.