

Salt Rising Bread - Rose Thompson (Aunt Clara's)

$\frac{1}{2}$ cup sweet milk, corn meal to
thicken (Scald milk and add meal)
- set in warm place to rise
during night. In Morning - put 1 t. salt
and 1 T. sugar in a jar or crock, pour
over 1 T. cold milk, 1 cup boiling water
and flour to thicken. Add yeast (2 sq.)
and put in warm place to rise. Take
1 quart flour, $\frac{1}{2}$ t. salt, 1 T. sugar, 1 T. lard
and $\frac{1}{2}$ t. soda - Pour in the yeast and knead
until smooth - (Add warm water to make
up desired amount.) Make into loaves
put in greased bread loaf pans - grease
tops & loaves. Let rise and bake in 375°
oven for 45 min. When cool, wrap in a heavy
cloth to keep moist.