

18 March 2013

This week's featured recipe is from *Mrs. Bettie Bean*. I found it in the recipe book called "Heavenly Delights" by the Mt Mitchell United Methodist Women, Kannapolis, NC. [© 1990]

Grandmother Bean's Bread

- 2 cups buttermilk
- 1 stick butter
- 1/4 cup sugar
- 2 pkg yeast
- 1/2 cup water
- 2 tbsp sugar
- 5 cups flour
- 1 tbsp salt
- 1 tsp soda

Mix yeast, water and 2 tbsp sugar together and set aside. Heat buttermilk, butter and 1/4 cup sugar until warm. When milk mixture is cool, add yeast mixture. Add the remaining ingredients. Put in 2 loaf pans and let rise about 2 hours. Bake at 300 degrees for 35 - 40 minutes.