

# Root Beer Bread

Amount	Measure	Ingredient - Preparation Method
1	quart	root beer
1/2	cup	shortening
2	packages	yeast - dissolved in warm water
1/2	cup	warm water
1	tablespoon	salt
2/3	cup	molasses
3	cups	rye or whole wheat flour
7	cups	all-purpose flour

Preheat oven to 350.

Heat root beer and shortening.

Add salt and molasses to root beer mixture and let cool.

Add yeast and gradually stir flour into mix.

Knead bread and let rise twice.

Bake 30-40 minutes.

Yield: "4 loaves"