



*...from our kitchen to yours*

## **Wheatena Casserole Bread**

1 cup seedless raisins  
1 oz. compressed yeast  
2/3 cup water & 1/2 cup water  
1/2 cup sugar  
1 1/2 teaspoons salt  
1/4 cup melted shortening  
3 1/2 cups sifted flour  
1 egg, beaten  
1/3 cup **Wheatena**

Plump raisins in hot water; dry thoroughly; set aside. Dissolve yeast in 1/2 cup water. Mix 2/3 cup lukewarm water, sugar, salt and shortening together in large bowl. Add 1 cup flour and mix thoroughly. Mix in yeast mixture. Add beaten egg, remaining flour, **Wheatena** and raisins; beat vigorously for 2 minutes. Cover and let rise in warm (80-85F) draft-free place for 1 hour, until it more than doubles. Stir down; beat for 1 minute. Turn into well greased 1-1/2 quart casserole (or 9x5x3 inch loaf pan). Bake in preheated 400F oven 45 - 55 minutes, or until it tests done.

Note: there will be a slight break in the top crust, which is normal. If the crust gets too brown, cover with aluminum foil the last few minutes of baking time.

Remove from pan and cool loaf on wire rack thoroughly before slicing.

