

## BRAN BREAD WITH YEAST.

One pint of milk and water, equal parts.

Two tablespoons butter or lard.

One tablespoon sugar.

Two teaspoons salt.

One-half compressed yeast cake.

Make a soft sponge of white flour and add enough bran to form a dough. Brush with melted butter and set in a warm place to rise. When double in bulk knead well and form into loaves, let arise again until double in bulk, brush with melted butter and bake for one hour.