


## COCOA BREAD

1 cup milk	2½ teaspoons salt
1 cup boiling water	2 yeast cakes
¾ cup sugar	½ cup lukewarm water
½ cup cocoa	
2 tablespoons shortening	6 or more cups flour

Scald milk and add boiling water. Pour over sugar mixed with cocoa. Add shortening and salt. Cool to lukewarm and



add yeast dissolved in lukewarm water. Mix well. Stir in 4 cups flour and beat thoroughly. Add enough more flour to make a stiff dough (about 2 cups). Turn out on floured board and knead until smooth and elastic. Return to bowl, cover and let rise until double in bulk. Turn out on board again, knead slightly, shape into loaves and put in greased bread pans. Let rise until double in bulk. Bake in moderate oven (375°F) 45 minutes to 1 hour.