

ORIGINAL BROWN RICE BREAD

3 cups cooked brown rice
2 packages dry yeast
1 teaspoon sugar
1/4 teaspoon ground ginger
2 cups warm water (105° to 115°), divided
3/4 cup instant nonfat dry milk powder
1/4 cup plus 2 tablespoons sugar
10 cups all-purpose flour, divided
1/4 cup plus 2 tablespoons butter or margarine, softened
1 tablespoons salt

Cook rice according to package directions. Set aside, and cool to 105° to 115°.

Combine yeast, 1 teaspoon sugar, ginger, and 1 1/2 cup warm water; stir until yeast is dissolved. Set aside.

Combine 1 & 1/2 cups warm water, milk powder, remaining sugar, and 4 cups flour: stir well. Stir in butter, salt, rice, 4 cups flour, and yeast mixture. Turn dough out onto a surface sprinkled with remaining flour; knead 10 minutes or until smooth and elastic.

Place in a greased bowl, turning to grease top. Cover and let rise in a warm place (85°), free from drafts, 1 hour or until doubled in bulk. Punch dough down; cover and let rest 10 minutes.

Divide dough into 4 equal portions, shaping each into a loaf. Place each loaf into a greased 8 & 1/2- x 4 & 1/2- x 3-inch loaf pan.

Cover; repeat rising procedure for 45 minutes or until doubled in bulk. Bake at 350° for 40 minutes or until loaves sound hollow when tapped. Remove bread from pans and cool on wire racks. **Yield:** 4 loaves.