

Paska

2 cakes (small) household yeast
 $\frac{1}{2}$ c. lukewarm water
2 tbl. sugar
1 qt. of milk (scalded)
12 c. flour

6 eggs
 $\frac{3}{4}$ c. shortening
 $\frac{3}{4}$ c. sugar
1 tbl. salt

Dissolve yeast in lukewarm water with sugar. Add lukewarm milk and $\frac{1}{2}$ of the flour. Place in greased bowl and let rise for about 8 minutes. Add eggs, shortening, sugar, salt and remainder of the flour. Knead until smooth (about 9 minutes). Let rise again until double in bulk (about 1-1 $\frac{1}{2}$ hours). Place in round pans. Bake at 350° until golden brown.

Anita Kaschak