

# To Make A Peck Of Good Bread

## Ingredients

3 lbs. of potatoes, 6 pints of cold water, 1/2 pint of good yeast, a peck of flour, 2 oz. of salt.

## Method

Peel and boil the potatoes; beat them to a cream while warm; then add 1 pint of cold water, strain through a colander, and add to it 1/2 pint of good yeast, which should have been put in water over-night, to take off its bitterness. Stir all well together with a wooden spoon, and pour the mixture into the centre of the flour; mix it to the substance of cream, cover it over closely, and let it remain near the fire for an hour; then add the 5 pints of water, milk-warm, with 2 oz. of salt; pour this in, and mix the whole to a nice light dough. Let it remain for about 2 hours; then make it into 7 loaves, and bake for about 1-1/2 hour in a good oven. When baked, the bread should weigh nearly 20 lbs.

*Source: Mrs Beeton's Book of Household Management (1861)*

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