

## Frizzalines

8-10 cups flour	2 eggs
3/4 cup sugar + 1 tbsp	3/4 cup Crisco
1 pkg dry yeast	1 tsp salt
2 cups warm water (110 degrees) + 1/4 cup	

In a small bowl combine 1/4 cup water, 1 tbsp sugar, and yeast. Let stand 5-10 minutes. It will form a creamy foam on the surface of the water and double in height.

In separate bowl, start with 8 cups flour, 3/4 cup sugar, salt, and Crisco. Beat the eggs and add to the flour mixture along with the water and proofed yeast.

Mix until it comes together. It will be slightly sticky. On a floured surface, knead bread adding remaining flour as needed. Dough should be soft but not sticky.

Put into greased bowl, grease top of dough, and cover. Let rise 45-60 minutes until it doubles in size. Punch down and let rise again.

Cut off pieces and roll into a log 1 inch thick and cut into four-inch strips. Place on floured baking sheet. Bake 15-20 minutes at 375 until light in color. Don't over bake.

Cool completely. Once cooled, cut in half lengthwise and bake again at 350 for 10-15 minutes or golden brown.