

Amish Bread

Jacob · 28/09/2024

**Prep Time**

4 hrs

Difficult

Medium

Servings

5 hrs

Description

My husbands ancestors were Amish and Mennonite This delicious Amish white bread recipe is adapted from an old Amish recipe but its made in a bread machine

Ingredients

- - 2 $\frac{3}{4}$ cups bread flour - $\frac{1}{4}$ cup canola oil - 1 teaspoon active dry yeast - $\frac{1}{4}$ cup white sugar - $\frac{1}{2}$ teaspoon salt - 1 ? cups warm water
- or more as needed

Instructions

1. Place flour
2. oil
3. yeast
4. sugar
5. salt
6. and warm water into a bread machine in the order listed
7. or follow the order recommended by your manufacturer if different. Select White Bread cycle. When dough has gone through one rise cycle and the second kneading cycle is beginning
8. turn the machine off. Select White Bread Cycle again
9. this time letting it go through the full cycle. Remove loaf from the machine after the cycle is done.