



Batter White Bread

Jacob · 28/09/2024



Prep Time

1 hr 30 mins

Difficult

Medium

Servings

2 hrs 35 mins

Description

Batter bread is a no-knead yeast bread made with unbleached all-purpose flour

Ingredients

- - 3 cups sifted all-purpose flour - 1 ¼ cups warm water (110 degrees F/45 degrees C) - 2 tablespoons shortening - 2 tablespoons white sugar - 2 teaspoons salt - 1 (.25 ounce) package active dry yeast - 1 tablespoon butter
- melted

Instructions

1. Combine 1 1/4 cups sifted flour
2. warm water
3. shortening
4. sugar
5. salt
6. and yeast in a large bowl; beat by hand for 300 strokes or with an electric mixer for 3 minutes. Mix in remaining 1 3/4 cups sifted flour
7. scraping the bowl often
8. until dough is smooth. Cover with a clean cloth and let rise until doubled in volume
9. about 1 hour. Lightly grease a 9x5-inch loaf pan. Punch dough down gently; it will be sticky. Spoon into the prepared loaf pan
10. patting it down and shaping it with floured hands. Cover and let rise for 30 minutes. Preheat the oven to 375 degrees F (190 degrees C). Uncover dough and bake in the preheated oven until golden brown
11. about 45 minutes. Remove from the oven and place on a cooling rack. Brush melted butter over top and let cool. Recipe Tip All yeast bread doughs rise best at about 85 degrees F (29 degrees C)
12. so inside a gas oven with a pilot light is ideal. If you don't have a gas oven
13. simply place a bowl of hot water on the bottom shelf of your oven and place your dough on an upper shelf.