



Buttermilk Bread II

Jacob · 28/09/2024



Prep Time

2 hrs 5 mins

Difficult

Medium

Servings

3 hrs

Description

This bread is delicious plain or toasted I make it at least once a week

Ingredients

— - 1 ½ cups buttermilk - ½ cup warm water (110 degrees F/45 degrees C) - ½ cup margarine - ¼ cup white sugar - ½ teaspoon baking soda - 2 (.25 ounce) packages active dry yeast - 2 teaspoons salt - 5 ½ cups bread flour

Instructions

1. Proof yeast in warm water. Place the butter or margarine and buttermilk in a small saucepan. Heat slowly until butter or margarine has melted. Cool to lukewarm. Place sugar
2. salt
3. baking soda
4. buttermilk mixture
5. and yeast in large mixing bowl. Add 3 cups flour one cup at a time
6. and mix with the dough hook attachment of an electric mixer. Gradually add the remaining flour while continuing to mix. When dough is not sticky
7. turn out on a lightly floured surface. Knead for several minutes
8. until the dough is soft and smooth. Place in a greased bowl
9. and turn once. Allow to rise until doubled in size. Punch down the dough. Divide
10. and shape into 2 loaves. Place in two well greased 8 x 4 inch bread pans. Allow to rise until dough has risen one inch above pans. Bake in a preheated 375 degrees F (190 degrees C) oven for 30 to 35 minutes. Loaves are done when nicely brown and hollow sounding when thumped.