



Simple White Bread

Jacob · 28/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

2 hrs 55 mins

Description

Easy to make

Ingredients

- - 2 (.25 ounce) packages active dry yeast - 2 ½ cups warm water (110 degrees F/45 degrees C) - ½ cup nonfat dry milk powder - ½ cup vegetable oil - 2 tablespoons white sugar - 1 tablespoon salt - 8 ½ cups all-purpose flour - 1 tablespoon butter
- melted

Instructions

1. In a large mixing bowl
2. dissolve yeast in 1/2 cup warm water. Add remaining water
3. dry milk
4. oil
5. sugar
6. salt
7. and 3 cups of flour; beat with an electric mixer on medium speed for 3 minutes
8. or until smooth. Stir in enough remaining flour to form a soft dough. Turn dough onto a lightly floured surface. Knead until smooth and elastic
9. about 6 to 8 minutes. Place in a greased bowl
10. turning once to grease surface. Cover the bowl with a damp cloth. Let rise in a warm place until doubled in size
11. about 1 hour. Punch the dough down
12. and divide in half. Shape into loaves. Place in two greased 9 X 5 x 3 inch loaf pans. Grease the tops of the loaves
13. and cover with a damp cloth. Let rise until doubled
14. about 1 hour. Bake at 375 degrees F (190 degrees C) for 35 minutes
15. or until golden brown. Remove bread from pans to cool on wire racks. Brush with melted butter or margarine.