



Dan39s Old Fashioned White Bread

Jacob · 28/09/2024



Prep Time

2 hrs 45 mins

Difficult

Medium

Servings

3 hrs 35 mins

Description

This is a rich oldfashioned white bread Ive improved on from my grandmother It is a must to make several batches because this bread just disappears around people

Ingredients

- - 2 cups milk - ? cup white sugar - ? cup honey - 2 teaspoons active dry yeast - 6 cups bread flour
- or as needed - divided - 1 teaspoon salt - $\frac{1}{4}$ cup butter
- softened

Instructions

1. Pour milk in a heatproof bowl
2. and gently warm in a microwave oven set on Low until milk is about 100 degrees F (38 degrees C)
3. about 15 seconds. Mix in the sugar and honey
4. and stir to dissolve. Mix in the yeast
5. and let stand until the yeast activates and forms a creamy layer on the milk
6. about 15 minutes. Place 4 cups of bread flour and the salt into the mixing bowl of a stand mixer; pour in the yeast mixture
7. and mix on slow speed with a mixing paddle until thoroughly combined
8. about 1 minute; dough will be very wet. Add the butter
9. and mix in the remaining 2 cups of bread flour
10. or as needed
11. until the dough begins to gather itself into a ball. Change the fitting from the mixing paddle to a dough hook
12. and machine-knead the dough until smooth and springy
13. about 4 minutes. Transfer the dough onto a well-floured work surface
14. and knead until you see the surface of the dough begin to break during folding and kneading. Roll dough into a ball
15. and place into a lightly floured large bowl. Cover the bowl with a kitchen towel
16. and set into a warm place to rise until doubled
17. about 1 hour. Spray 2 9x5-inch loaf pans with cooking spray. Punch down the dough
18. remove to the floured surface
19. and knead for 2 more minutes; cut the dough in half with a sharp knife. Form the dough into logs
20. adding more flour if necessary
21. and place the loaves into the sprayed pans. Cover the pans with a kitchen towel
22. and place into a warm place to rise until doubled
23. about 1 more hour. Preheat oven to 400 degrees F (200 degrees C). Place the bread loaves into the preheated oven
24. and turn the heat down to 350 degrees F (175 degrees C). Bake until the tops are golden brown and the loaves make a hollow sound when thumped
25. about 25 minutes. Cool the pans on baking racks for about 5 minutes before turning the bread loaves out to finish cooling on racks. Cover the loaves with a kitchen towel as they cool.