



Fabulous Homemade Bread

Jacob · 28/09/2024



Prep Time

N/A

Difficult

Medium

Servings

N/A

Description

Best Homemade Bread 6 loaves in less than 3 hours This is a variation of my mother Elaines recipe She is 75 and still makes hers by hand I cheat and use a Bosch mixer thats my time saver

Ingredients

— - ½ cup warm water - 3 (.25 ounce) packages active dry yeast - ¼ cup bread flour - 1 tablespoon white sugar - 2 cups quick cooking oats - 2 cups whole wheat flour - 4 ½ cups warm water - 1 ½ tablespoons salt - ? cup brown sugar - ? cup vegetable oil - 10 cups bread flour

Instructions

1. In the mixing bowl of an electric mixer
2. stir together 1/2 cup warm water
3. 1 tablespoon sugar
4. 1/4 cup bread flour
5. and yeast. Let grow for about 5 minutes. It will bubble almost immediately. Measure oats
6. 4 1/2 cups warm water
7. whole wheat flour
8. salt
9. 2/3 cup sugar
10. and 2/3 cup oil into the mixing bowl. Mix on low speed with a dough hook for 1 to 2 minutes. Increase speed slightly
11. and begin adding bread flour 1/2 to 1 cup at a time until dough pulls away from sides of bowl. Humidity determines how much flour you need before the bread pulls away from the edge of the bowl. It is normal for the dough to be sticky. Place dough in an oiled bowl
12. and turn to coat the surface. Cover with a damp cloth. Let rise in a warm spot for 1 hour
13. or until doubled in size. Divide dough into 6 pieces. Shape loaves
14. and place in greased 8 x 4 inch pans. Let rise until dough is 1 inch above rim of pans
15. usually 1 hour. Bake at 350 degrees F (175 degrees C) for 35 minutes
16. or until tops are browned. Let cool in pans for 10 minutes
17. and then turn out onto wire racks to cool completely.