

BASIC WHITE BREAD

Time 15+15+60+35+35=160 min

2 2/3 hours

Ingredients	(2 x 2 pound loaves)
Water, 95°–105°F (35°–40°C)	3 cups (750 ml)
Sugar or honey	2 tablespoon (30 ml)
Butter, softened	6 tablespoons (90 ml) (80g)
Salt	3 teaspoons (15 ml)
Bread flour	≈8 cups (2 L)
Yeast, active dry, instant	(2+2) teaspoons (20 ml)

- Combine the warm **water** 3 cups, **sugar** 2 Tbsp. and half of the **yeast** 2 tsp.
Let stand for 5 - 10 minutes until yeast is dissolved and is starting to foam up.
- Place ≈6 cups **flour** in a large mixing bowl stir in **salt** 3 tsp. and the remaining dry **yeast** 2 tsp.
- Using a fork, stir the butter and liquids into the dry ingredients. Continue adding more flour until the dough pulls away from the sides of the bowl.
- Turn dough mass out onto a well-floured surface, use some dry flour to clean the bits off the bowl.
- Knead most of the remaining flour into the mass approximately **5 minutes**.

- Continue kneading the dough for an additional **15 minutes**, use some of the remaining flour to dust the work surface as required. Do not attempt to incorporate large amounts of flour during this stage.
- Spray the mixing bowl with vegetable oil (pam), shape the dough into a ball and return to the bowl, cover the bowl with oiled plastic wrap and set in a warm place for **one hour**.
- Remove dough from bowl, shape into **2 loaves** and place in bread pans.
Loosely cover with plastic wrap and return bread to the warm place for an additional **30 minutes**.
- Preheat oven to **350°F (177 °C)**, place bread on middle rack and bake for **≈35 minutes**.
- Remove from oven when the internal temperature reaches **200°F – 205°F (94°C – 96°C)**.
The internal temperature will affect the amount of moisture in the end product.
- Cool on wire rack before slicing.