

WHITE BREAD

Equipment

Stand Mixer

Ingredients

1/2	cup	milk
3	tbsp	sugar
2	tsp	salt
3	tbsp	butter
2	packs	active dry yeast (or 4.5 oz bulk)
1 1/2	cup	warm water
5 or 6	cup	all purpose flour



Directions

- Combine milk, sugar, salt and butter in sauce pan. On stove, heat over low heat until the salt and sugar dissolve. If using a microwave, heat on high for 60-90 seconds and stir until everything dissolves and mixes. Cool the mixture to about 105 to 115 degrees.
- Warm a mixing bowl with a cup or two of hot tap water, swirling it around and then dumping. Dissolve the yeast in the 1 1/2 cup warm water, whisk to help it along. Add the lukewarm milk mixture and 4 1/2 cup flour.
- Using the hook attachment, at the lowest speed, mix for 2 minutes. Continue mixing while adding the rest of the flour, 1/2 cup at a time. The dough should cling to the hook and clear the sides of the bowl. Keep kneading like this for another 3 to 5 minutes. The dough should be smooth and elastic and slightly sticky to the touch.
- Put the mixture into a greased bowl. If using butter, turn the dough to absorb the butter, then flip it.
- Cover and let rise in a warm place, free of drafts. It should double in about an hour. Use plastic wrap or tea towels to cover the bowl while it rises.
- Punch the dough down and divide in half.
- Sprinkle your work surface with flour, roll and shape into rectangles, about 9" x 14". Fold into thirds and pinch the ends, shaping into a loaf.
- Place each into a greased loaf pan, seams down.
- Cover and let rise in a warm spot until doubled, about an hour.
- Bake at 400 degrees for 30 minutes, until golden brown.
- Turn out from the pans onto a wire rack immediately. If you tap on the bottom of each loaf it should sound hollow, which means it's done.