

Homemade White Bread

Ingredients:

5 3/4 - 6 cups flour (depending on your humidity)
2 cups water
1 egg (you can leave this out if you need a vegan option)
1/2 cup veg oil
1/2 cup sugar
2 1/2 tsp salt
*1 TBSP yeast
butter to brush on the top (optional)

*just a little side note on the yeast. Red Star is my favorite. I buy it in bulk and keep it in the freezer. I've never had a problem with it getting old.

DIRECTIONS:

There's a couple ways you can do this. My favorite is using the bread maker on the dough cycle. I like doing this because I just dump everything in and come back to it after an hour and a half.

If you're using a bread maker- toss it all in and put it on the dough cycle. If you're using a Kitchen Aid or Bosch mixer, put everything in the mixer with the dough hook and let it work for 30 minutes. Then let it rise for one hour.

Divide the dough into two portions and roll into oval shaped loaves. Press into greased bread pans and let rise for another 30 minutes.

Preheat oven and bake at 350 F degrees for 30-35 minutes.

When they are done, pull them out to cool. I slide a butter knife or spatula under the loaves, just to loosen them up and prevent them from sticking to the pans. Then I like to brush the tops with butter (optional).

 Helping of Happiness