



Homemade White Bread

4 or 5 loaves
Half batch

About 3 hr
Rise

35 min
Bake

INGREDIENTS

Half batch: yeast mixture

- 1½ cups warm water
- 1½ Tbsp sugar
- 1½ Tbsp regular yeast

Half batch: dough

- 12 cups flour
- ½ cup butter, or a little more
- 1½ Tbsp salt (not heaping)
- ½ cup sugar
- 3½ to 4 cups warm water, or more for a good texture

Full batch (twice the bread)

- 24 cups flour
- 1½ cups butter
- 3 Tbsp salt
- 1¼ cups sugar
- 3 Tbsp instant or fast rise yeast
- 10 to 11 cups warm water

METHOD

1. Start the yeast. For a half batch, stir the warm water, sugar and regular yeast together in a small bowl and let it sit until foamy. For a full batch, skip this step, since the instant yeast goes right in with the flour.
2. Rub in the butter. In your biggest bowl, rub the flour, butter, salt and sugar (and the instant yeast, for a full batch) together with your hands until the butter disappears.
3. Mix the dough. Pour in the yeast mixture if you made one, then add the warm water a bit at a time until the dough feels right. Knead it into a nice round ball, rub a little butter over the top and cover.
4. Let it rise. Leave it to double in size, about 1 to 1½ hours.
5. Punch down and rise again. Knead or punch the dough down and let it double again.
6. Pan it. Shape into greased loaf pans, 4 or 5 for a half batch, and let the dough rise up over the tops of the pans.
7. Bake. Bake at 330°F for about 35 minutes, until golden brown.

One dough, lots of uses: This same dough makes pizza crust and toutins, or roll it out for cinnamon rolls.