

Bill's Basic Bread

Single		Multiple	
2	Cup	3	Cup
2	Tbsp	3	Tbsp
1 1/2	Tbsp	2 1/4	Tbsp
1/4	Cup	3/8	Cup
1 1/2	Tsp.	2 1/4	Tsp.
3	Tbsp	4 1/2	Tbsp
2	Tbsp	3	Tbsp
285	gram	425	gram
550	gram	825	gram

Warm water (110 F / 44 C).

White sugar.

Active dry yeast.

Add water, sugar and yeast to mixer bowl. Proof yeast

Vegetable oil

Salt

Honey - Liquid

Gluten (optional)

Whole wheat bread flour (*substitute - white bread flour*). =2 or 3 cups.

White bread flour. = 4 or 6 cups (cut flour 10% if using all-purpose)

Add vegetable oil, honey and salt to bowl.

Add gluten and whole wheat flour.

Add approximately 80% of flour to bowl

Mix until dough is uniform. Continue kneeding for 1 to 2 minutes.

Slowly add remaining flour.

Continue to kneed dough for at least 10 minutes after last flour has been added

Turn out dough into bowl that has been oiled. Turn dough to cover with oil.

Cover with plastic wrap and let stand until doubled in size (approx. 1 hour)

Knead dough, divide and place in oiled bread pans.

Bake for 20 - 25 minutes at 350 F (177 C). Remove from pans and cool before packaging.

Yield: *Single: 3 smaller loaves, Multiple: 4 good size loaves*

Comments: *Modified from Recipies.com - Amish White Bread*