Bill's Basic Bread

				4
2	Cup	3	Cup	Warm water (110 F / 44 C).
2	Tbsp	3	Tbsp	White sugar.
1 1/2	Tbsp	2 1/4	Tbsp	Active dry yeast.
				Add water, sugar and yeast to mixer bowl. Proof yeast
1/4	Cup	3/8	Cup	Vegetable oil
1 1/2	Tsp.	2 1/4		Salt
3	Tbsp	4 1/2		Honey - Liquid
2	Tsp.	1 1/2		Vinegar
2	Tbsp	3	Tbsp	Gluten (optional)
005		4.055		Optional - Use up to 285 or 425 grams whole wheet flour in total flour called for.
835	gram	1,255	gram	White bread flour. = 6 or 9 cups (cut flour 10% if using all-purpose)
				Add vegetable oil, honey, vinegar and salt to mixer bowl. Add gluten and whole wheat flour. Add approximately 80% of flour to bowl Mix until dough is uniform. Continue kneading 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) Kneed 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: For 4 1/2" bread bowls, use 140 gms

<u>Single</u>

<u>Multiple</u>

For 5 1/2" bread bowls, use 180 gms

For dinner rolls, use 40 - 50 gms

Modified from Recipies.com - Amish White Bread