



Category (Breads)

The Best Homemade Bread Ever

Submitted by (Arlynn Larsen)

<u>Recipe</u>			<u>The Best Homemade Bread Ever, Continued</u>
<u>4 Loaves</u>	<u>2 Loaves</u>	<u>Ingredients and Directions</u>	<p>Add your flour 2 cups at a time until dough pulls away from the mixer and it is not sticky to the touch. Form into 4 loaves and let it rise in greased pans. Spray butter spray or cooking spray on top of the dough and let it rise until it is about 2 inches above the top of the bread pan. The bread rising can take anywhere from 30 min. to 1 hour.</p> <p>Bake @ 350 degrees for 30 minutes. I also spray butter spray or roll with butter on the top of the bread after it comes out of the oven. Take out of bread pans right after it comes out of the oven or bread can sweat in pans. Let it cool on cooling rack or dish towel. When cooled put in plastic bags. (This bread also freezes really well)</p>
5 Cups	2 ½ Cups	Warm water (almost hot)	
4 Tabls.	2 Tabls	Butter or Margarine cut into slices. Let butter melt a little in water. Then Add.	
3 Tabls.	1 ½ Tabls	Yeast	
2/3 Cup	1/3 Cup	Sugar (I also really like using Honey). Let sit until foamy. This is a good time to get everything else out you will need. Then Add.	
1 ½ Tabls.	¾ Tabls.	Salt	
½ Cup	¼ Cup	Oil. Mix a little. Then Add	
1 Cup	½ Cup	Gluten Flour. Then add half of the Flour and let it mix for 5 minutes. (or mix by hand)	
10-12 Cups	5-6 Cups	Flour (I always use 8 cups wheat flour and about 4 cups white flour, except when I am making cinnamon rolls or just rolls then I use all white.	