



Basic White Bread

2 1/2 cups	water (room temperature)
1 package	yeast
1/4 cup	sugar
3 tablespoons	vegetable oil
1 teaspoon	salt
6 cups	Flour

Stir together water, yeast and sugar. Let mixture set for 5 minutes to allow the yeast to blossom. Add oil and salt, stir. Add flour a cup at a time and mix. Turn dough out onto a clean, floured surface and knead until no longer sticky.

Turn dough out into a well oiled bowl turning once. Cover with a clean tea towel and place in a warm place. Allow to rise for 20 minutes. Divide dough into two halves and place in greased bread pans. Allow to rise again for 1 hour and 30 minutes.

Bake at 400° for 10 minutes then reduce temperature to 350° and continue to bake for an additional 20 minutes or until top is golden brown. Remove from oven and cool in pan on baking rack for 10 minutes.

Jen's Tips:

- ☼ Dough is pretty sticky so be careful not to over knead.*
- ☼ I used Olive Oil in the bowl and the top of the loaves for flavor*
- ☼ When cooling on the baking rack, turn the pans on their sides to allow the bottoms to cool so they don't become soggy.*