



Basic White Bread (Video – by hand)

½ cup warm water (110° to 115°F)
2 ¼ teaspoons yeast
1 teaspoon granulated sugar
¾ cup milk
2 tablespoons granulated sugar
2 tablespoons butter
1 teaspoon salt
2 ¾ to 3 cups bread flour

Measure water in 1-cup glass measure. Add yeast and 1 teaspoon granulated sugar; whisk or stir until dissolved. Let rest for 10 minutes. (The mixture will begin to foam and fill the cup. If this is not happening, start over with water, yeast and sugar.) Meanwhile, measure milk in a 1-cup glass measure. Microwave on High for 30 seconds or until milk is warm (80°F). In large bowl, whisk together 2 tablespoons sugar, butter and salt. Add warm milk; whisk to combine. Add 1½ cups flour, whisk or stir until smooth. Add dissolved yeast mixture; whisk or stir until smooth. Add remaining flour, 1 cup at a time, stir until combined. Add just enough of the remaining flour until the mixture begins to form a ball. Turn out onto a floured surface or board. Add just enough additional flour to keep it from sticking to the board and to your hands. Knead 8 to 10 minutes (set the timer). When dough is elastic and smooth, place in a large bowl that has been lightly coated with butter or oil. Turn once to coat the top of the dough. Cover bowl with plastic wrap. Place in a warm place to rise (proof) until dough tests ripe or is about doubled in size.

Punch down; let rest 10 minutes. Meanwhile, lightly grease a loaf pan (approx. 9x5-inch). Roll dough into a 7x9-inch rectangle. Beginning on the 7-inch side, roll up tightly and place in loaf pan. Cover and let rise again until nearly double in size (about 30 minutes). Bake at 375°F for 35 to 40 minutes or until bread sounds hollow when you tap the tops with your fingers (if necessary, cover with foil to prevent over-browning). Immediately remove from pan. Cool on wire racks.

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