

Easy “No Knead” White Bread

2 packages dry yeast
2 ½ cups warm water
4 tablespoons oil
4 tablespoons sugar
4 teaspoons salt
6 cups flour

Put 3 cups flour, sugar, salt, and yeast in large bowl and mix well. Add warm water and oil and beat 2 minutes with electric mixer. Stir in another 3 cups flour. Oil top, cover and let rise till doubled, about 45 minutes. Punch down, beat again and pour into 2 well-greased 9 inch loaf pans. Let rise again about 40 minutes and slide into a preheated 375° oven. Bake 45-50 minutes or until top is brown.

To double this recipe:

4 packages dry yeast
5 cups warm water
8 tablespoons oil
8 tablespoons sugar
8 teaspoons salt
12 cups flour

Use (5) 9 inch pans.