

Plain White Bread

5 ½ - 6 ½ cups flour
3 tablespoons sugar
2 teaspoons salt
1 package dry yeast
1 ½ cups water
½ cup milk
3 tablespoons butter

In a large bowl, thoroughly mix 2 cups flour, sugar, salt and yeast. Combine water, milk, and butter in a saucepan. Heat over low heat until liquids are warm (butter does not have to melt) Gradually add to dry ingredients and beat 2 minutes at medium speed of mixer. Add ¼ cup flour or enough to make a thick batter. Beat at high speed 2 minutes. Stir in more flour to make a soft dough. Turn into lightly floured board, kneed until smooth and elastic (8-10 minutes). Place in greased bowl, turning to grease all over. Cover, let rise in warm place till doubled in size, about 1 hour. Punch dough down, turn onto lightly floured board. Cover, let rest 15 minutes. Divide dough in half and shape into loaves. Place in 2 greased 8 ½ x 4 ½ x 2 ½ loaf pans. Cover, let rise in warm place till double, about 1 hour. Bake at 400° for 25 – 30 minutes. Butter top, remove from pans to cool.