

Weatherbury White Bread

½ cup milk

3 tablespoons sugar

2 teaspoons salt

3 tablespoons butter

2 packages active dry yeast

1 ½ cups warm water (105 to 115 °)

6 cups Weatherbury Farm sifted bread flour – (Maxine, , Appalachian , Glenn High Protein Bread Flour)

Directions:

1. Place milk, sugar, salt and butter into a small saucepan. Heat over low heat until butter melts and sugar dissolves. Cook to lukewarm.
2. Dissolve yeast in warm water in warmed mixer bowl. Add lukewarm milk mixture and 4 ½ cups flour. Attach bowl and dough hook to mixer. Turn to speed 2 and mix about 1 minute.
3. Continuing on speed 2, add remaining flour, ½ cup at a time and mix about 2 minutes or until dough clings to hook and cleans sides of bowl. Knead on speed 2 about 2 minutes longer or until dough is smooth and elastic. Dough will be slightly sticky to the touch.
4. Place dough in greased bowl, turning to grease top. Cover. Let rise in warm place about 1 hour or until doubled in size.
5. Punch dough down and divide in half. Roll out to about ¼ inch thick, pressing out all bubbles. Fold the sides of the dough into the middle so that they overlap by 1 inch or so. Roll the dough again so that it is as wide from folded side to folded side as your baking pan. Moisten your hands with water and lightly pat the dough so that it is just slightly tacky. Roll the dough up like a carpet. Pinch the seam and lay seam side down in a buttered bread pan. The cylinder should fit lengthwise but should not touch the sides of the pan. Repeat with other piece of dough. Cover. Let rise in warm place until bread is about double in size (~45 minutes to one hour).
6. Preheat the oven to 400° F. Place a container with water in it on the bottom shelf of the oven. Bake for 30 minutes or until golden brown. Remove from pans immediately and cool on wire racks. Bake at 400 ° for 30 minutes or until golden brown. Remove from pans immediately and cool on wire racks