

Amish White Bread

2 C Warm Water

2 T Honey

¼ C Veg. Oil

5-1/2 – 6 C Flour

1/3 C Sugar

1-1/2 T Active Dry Yeast

1-1/2 tsp Salt

2 T Butter

Combine water, sugar, honey & Yeast. Allow the yeast to proof until foamy, about 5 – 10 minutes.

Once bubbly, add oil, salt, & 2 C flour mix well. Continue adding flour until dough is smooth, about 5 min. med. Speed. Transfer smooth elastic dough into buttered bowl. Let rise 1 hr. (cover w/ plastic to rise). Once dough has risen, punch down 1 or 2x. Divide dough into 2-3 balls. Shape into loaves & transfer to greased loaf pans. Let rise until doubled about 1" above pan top. Bake 350° for 35 – 40 min.