

White Bread from Scratch (Terri Hamilton)

1 c. milk
2 t. salt
1 c. warm water
3 T. sugar
4 T. butter
1 pkg. dry yeast
5 ½ c. sifted flour

Preheat oven to °400. In a pot, scald milk. Add sugar, salt and butter. Cool. In a large bowl, add yeast to warm water. Stir in milk mixture. Add 3 c. flour. Beat vigorously until well blended and dough is soft. Place on floured board. Knead until smooth. Shape into a ball. Place in bowl. Cover. Let stand until dough is twice its size. Divide dough evenly. Place each half into a greased loaf pan. Cover, let stand for an hour. Bake for 30 minutes. Use a toothpick to test for doneness. Remove from pan. Put loaves on wire rack. Wait 10 minutes before slicing. Makes 2 loaves.