

# My Favorite White Bread Recipe

You only need one great white bread recipe and this is it!

**Yield:** 2 (9-inch) loaves (or you can halve this recipe)

**Cook:** 30 minutes

**Total:** 2 hours 30 minutes

I've made a lot of bread recipes and this one has become my absolute favorite! I make a batch every couple of weeks!

## Ingredients:

- 4½ tsp instant yeast (two 0.25-oz packets)
- ¾ cup + 2⅔ cups warm water, divided
- ¼ cup (50 grams) granulated sugar
- 1 tbs salt
- 3 tbs unsalted butter, cubed, room temperature
- 9 - 10 cups all-purpose flour
- 3 tbs unsalted butter, melted, for brushing



You can substitute active dry yeast for the instant yeast. Ensure that it is indeed activated in step #1 before continuing, and note that the rise times will be slightly longer. Use unbleached or all-purpose flour ~ it stores better~has a longer shelf life and fewer chemicals.

## Directions:

1. In the bowl of a mixer, stir to dissolve the yeast in ¾ cup of the warm water, and let sit for 5 minutes. Add the remaining 2⅔ cups water, sugar, salt, room temperature butter, and 5 cups of the flour and stir to combine.
2. Using a dough hook, mix on low speed and gradually add the remaining flour until the dough is soft and tacky, but not sticky (you may not need to use all of the flour). Continue to knead until a soft ball of dough forms and clears the sides of the bowl, about 7 to 10 minutes.
3. Place the dough in a lightly greased bowl and turn it over so it is completely coated. Cover with plastic wrap and set in a draft-free place to rise until doubled in size, about 45 minutes to 1 hour.
4. Turn the dough out onto a clean, lightly floured surface. Gently press it all over to remove any air pockets. Divide the dough in two and, working with one piece at a time, gently pat it into a 9×12-inch rectangle. Roll up the rectangle, starting on the short end, into a very tight cylinder. Pinch to seal the seams and the ends, tuck the ends of the roll until the bread, and place into greased 9-inch loaf pans. Cover the loaves loosely and place in a draft-free area until doubled in size, 30 to 45 minutes.
5. Position an oven rack on the lowest setting and preheat the oven to 400 degrees F.
6. Brush the loaves with some of the melted butter. Bake the loaves for 30 to 35 minutes, rotating halfway through, until golden brown (an instant-read thermometer inserted into the center should read 195 degrees F).

7. Remove from the oven and immediately brush with more of the melted butter. Allow to cool for 10 minutes, then remove from the pans and cool completely before slicing. The bread can be stored in an airtight bread bag or wrapped tightly in plastic wrap at room temperature for up to 4 days. It can also be frozen for up to 1 month.

I've made this three times now, and I love that it makes two loaves... I immediately slice and freeze one and leave the other one out for us to eat throughout the week.

The frozen slices reheat exceptionally well – just 20 seconds in the microwave is all they need.

There are so many reasons you need to hurry up and make this bread immediately:

- It comes together incredibly quickly for a yeast recipe requiring two rises. In about 2 hours you'll be smelling fresh bread wafting from your oven.
- These are the largest loaves of a simple white bread I've ever seen! I've made too many disappointing loaves of bread that have turned out short and squat, especially those made in a 9-inch pan. However, these are incredibly tall, full loaves – beauties!
- I was surprised at how incredibly light, fluffy and soft this bread was given that there isn't any milk in the recipe, just water (thanks butter!). It's honestly the perfect texture.

While I've made quite a bit of homemade bread in the past, we've really cut back on carbs significantly, and have pretty much nixed sandwiches from our diet, so I haven't been buying or making any for the last six months or so. However, Joseph would eat grilled cheese and some other things with bread (depending on the day – we've hit the picky toddler stage!), but once we found out about his allergies, anything store-bought was pretty much out of the question (why does bread need soybean oil?!). Luckily, he was cleared of his wheat allergy, but we're avoiding soy, so homemade it was! I had this recipe bookmarked for AGES, so I decided to finally try it. I'm so glad that I did because...

Best. Bread. Ever.

This delicious recipe brought to you by **Brown Eyed Baker**  
<https://www.browneyedbaker.com/white-bread-recipe/>

## Basic Sandwich Bread

2 tsp instant yeast  
2 tbs sugar  
2 tbs softened butter  
1 tsp salt  
2 tbs nonfat dry milk powder  
4 cups all purpose flour  
1 ½ cups warm water (105-110°)

Put water into stand mixer bowl. Add yeast, sugar and butter.

Add all the flour, the salt on top of the flour and then dry milk powder on top of the salt.

Attach dough hook and mix until ingredients come together, then knead for 5 minutes in mixer.

Place in greased bowl, cover and let rise in warm place for about an hour.

Deflate dough, press out into a rectangle about 9 by 12 and roll it to form a loaf. Pinch bottom and sides to smooth out edges and place in a greased bread pan. Press down on dough to remove any air bubbles. Spray with cooking spray and cover again. Let rise 30 to 45 minutes. It will rise and a nice crown will form.

Remove cover and bake at 350°F for 25 – 35 minutes. Remove from pan and brush top of loaf with melted butter.

# Amish Friendship Bread starter

## Lost Superfoods

Amish Friendship Bread Starter is the base to so many wonderful breads, and it can be shared with family and friends, hence the name. Moreover, the starter can be kept indefinitely in the refrigerator, as long as you keep feeding it appropriately.

### Ingredients

1 pack (2¼ tsp) active dry yeast	3 C whole milk, divided into 1 cup each
¼ cup warm water (100° to 110°F)	3 C sugar, divided into 1 cup each
3 C all-purpose flour, divided into 1 cup each	

### Directions

- Day One: In a glass, glazed ceramic, or plastic container, dissolve the pack of yeast in warm water and let it stand for 10 minutes. Next, add 1 cup (each) of sugar, flour and milk. Stir it well, then cover it loosely with plastic wrap. Then set it aside at room temperature.
- Days 2-5: Once a day, stir the starter, then recover.
- Day 6: Feed the starter with 1 cup each of the remaining sugar, flour, and milk. Stir well, then cover.
- Day 7-9: Stir the starter, and recover.
- Day 10: Feed the starter again, with the remaining sugar, flour, and milk.

It takes 1 cup of the starter to make a loaf of bread, which can be used in many different recipes. In addition, you can keep one for yourself to have an active starter on hand at all times. You can look up several different recipes that the starter can be used in, such as this one for a cinnamon bread...

### Cinnamon Bread

1 cup Amish Friendship Bread Starter	1 tsp ground cinnamon
⅔ cup oil	½ tsp salt
3 eggs	½ tsp baking soda
2 C all-purpose flour	1 ¼ tsp baking powder
1 cup sugar	1 tsp vanilla extract

Preheat your oven to 350° F and grease 2 bread loaf pans (9×5). Combine all the ingredients in a large bowl, including the starter. Mix it well, then pour into the greased pans. Bake for 50-60 minutes. Enjoy a slice with butter or any of the spreads above.