



[Homemade White Bread Recipe](#)

Recipe found on AnnsEntitledLife.com

Prep Time: 20 minutes

Cook Time: 30 Minutes

Total Time: 3 Hours

Ingredients:

- 1 cup Warm Water
- 1 packet Active-dry Yeast (or 2 teaspoons)
- 2 TBSP Unsalted Butter, melted and cooled
- 1 cup Milk
- 2 TBSP Sugar
- 1 TBSP Salt
- 5½ cups All-purpose Flour

Directions:

- Pour warm water into a bowl (the bowl for your stand mixer works well), sprinkle yeast over the warm water (make sure water is not too hot) and let sit for about 5 minutes.
- Add in melted and cooled butter, milk, sugar and salt.
- Add 1 cup of flour and incorporate into the milk mixture. Add the other 4½ cups, 1 cup at a time. The bread dough will start to form. If you are using a stand mixture this is the time to switch to the hook and let it knead the dough for 10 minutes. If you are not using a mixer you can knead the dough by hand.
- If the dough is sticky add more flour one tablespoon at a time. Ideally, your dough will be smooth and will bounce back when poked.
- Oil a large bowl and form the dough into a ball. Cover the dough ball with a towel, and allow it to rest in a warm place, until the dough ball has risen and doubled in size; approximately one hour.
- Once the dough has risen, remove the dough from the warm place and divide the dough into two balls. Allow the separated dough balls to rest for approximately 15 minutes.

- Grease two bread loaf pans and shape each loaf in the loaf pan.
 - Allow the dough to rise in the bread loaf pans, covered, for another 1½ hours. The dough should double in size.
 - Preheat oven to 375°.
 - Using a sharp knife, make a shallow slash down the length of the loaf (do not to cut too deeply into the dough).
 - Bake in a 375° oven for 30 minutes, until the white bread is slightly browned (do not overbake!).
 - Remove the baked homemade white bread loaves from the pan and allow to cool slightly before slicing.
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- Makes 16 servings Homemade White Bread