



Noreen's Kitchen

Everyday Loaf Bread Recipe

Ingredients

1 cup warm water	3 tablespoons granulated sugar
2 1/2 teaspoons instant yeast	1/2 cup instant potato flakes
6 tablespoons butter, softened	1/4 cup dry milk powder
1 1/2 teaspoons salt	3 cups flour

Step by Step Instructions

Preheat oven to 350 degrees

Combine all ingredients in bowl of your mixer. Using the dough hooks, blend on low until ingredients are combined. At this point you will check to see if you need more flour or more water. Add a little at a time until the dough is no longer sticky on your fingers.

Knead in the mixer for 5 minutes (

Remove dough from bowl and shape into a large round. Spray or oil the bowl and return the dough to the bowl. Spray or oil the top of the dough and cover the bowl with plastic wrap and a dish towel. Place the bowl in a warm place until the dough has doubled in size.

Remove from bowl onto a clean surface and simply press the air out of it gently. Don't punch your dough, it is delicate and while you may have been taught to punch it, this does nothing for the structure of the dough and does not really help to remove the air as efficiently as simply pressing those gasses out on the board.

Shape your dough into the desired loaf and place it in your favorite pan.

Cover with plastic wrap and a towel and place in a warm spot until the dough is double in size. This is a good time to preheat your oven to 350 degrees in preparation of baking your bread. My dough usually takes between 30 to 45 minutes to double.

Remove the plastic wrap from your dough and place it in the preheated oven. Bake for 20 minutes.

Place a piece of aluminum foil over the bread in the oven and continue to bake for an additional 20 minutes. This will allow the inside of the bread to finish baking without the top crust becoming too dark.

Remove bread from oven and if you have baked it in a pan, immediately remove it from the pan and place it on a wire rack to cool. Allow bread to cool for at least 30 minutes before attempting to slice.

ENJOY!