Easy White Bread

1973

Makes 2 loaves

Ingredients

- 6 1/2 to 7 1/2 cups Pillsbury's Best Unbleached or All Purpose Flour
- 2 pkgs. Red Star Instant Blend Dry Yeast
- 1/4 cup sugar
- 1 tablespoon salt
- 1 cup water
- 1 cup milk
- 1/4 cup cooking oil
- 2 eggs

Instructions

1. In a large mixer bowl, combine 2 1/2 cups flour, yeast, sugar, and salt; mix well.
2. In a saucepan, heat water, milk, and oil until warm (120° to 130°F); add to flour mixture.
3. Add eggs. Blend at low speed until moistened; beat 3 minutes at medium speed.
4. By hand, gradually stir in remaining 4 to 4 1/2 cups flour to make a firm dough.
5. Knead on floured surface until smooth and elastic, about 5 minutes.
6. Place in greased bowl, turning to grease top. Cover; let rise in warm place until light and doubled, about 45 minutes.
7. Punch down dough; divide into 2 parts.
8. Press dough into two greased 9x5 or 8x4-inch loaf pans; insert fingers between pan and dough to round edges.
9. Cover; let rise in warm place until light and doubled, about 30 minutes.
10. Bake at 375°F for 35 to 45 minutes.
11. Remove from pans; cool.

Bread | EASY-DOES-IT YEAST BREA

EASY WHITE BREAD

6½ to 7½	cups Pillsbury's Best Unbleached or All Purpose Flour
2	pkgs. Red Star Instant Blend Dry Yeast
¼	cup sugar
1	tablespoon salt
1	cup water
1	cup milk
¼	cup cooking oil
2	eggs

Oven 375° **2 Loaves**

In large mixer bowl, combine 2½ cups flour, yeast, sugar and salt; mix well. In saucepan, heat water, milk, and oil until warm (120° to 130° F.); add to flour mixture. Add eggs. Blend at low speed until moistened; beat 3 minutes at medium speed. By hand gradually stir in remaining 4 to 4½ cups flour to make a firm dough. Knead on floured surface until smooth and elastic, about 5 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm place until light and doubled, about 45 minutes.

Punch down dough; divide into 2 parts. Press dough into two greased 9x5 or 8x4-inch loaf pans; insert fingers between pan and dough to round edges. Cover; let rise in warm place until light and doubled, about 30 minutes. Bake at 375° for 35 to 45 minutes. Remove from pans; cool.

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RECIPE ON BACK

EASY WHITE BREAD



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