

Amish White Bread

Ingredients

- 2 cups warm water (110 degrees F/45 degrees C)
- 2/3 cup white sugar
- 1 1/2 tablespoons active dry yeast
- 1 1/2 teaspoons salt
- 1/4 cup vegetable oil
- 6 cups bread flour

Directions

1. In a large bowl, dissolve the sugar in warm water, and then stir in yeast. Allow to proof until yeast resembles a creamy foam.
2. Mix salt and oil into the yeast. Mix in flour one cup at a time. Knead dough on a lightly floured surface until smooth. Place in a well oiled bowl, and turn dough to coat. Cover with a damp cloth. Allow to rise until doubled in bulk, about 1 hour.
3. Punch dough down. Knead for a few minutes, and divide in half. Shape into loaves, and place into two well oiled 9x5 inch loaf pans. Allow to rise for 30 minutes, or until dough has risen 1 inch above pans.
4. Bake at 350 degrees F (175 degrees C) for 30 minutes.

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