

Homemade Bread dough is the best tasting and it smells so good when you are baking it. Enjoy this fresh tasting bread with butter, honey or even jam. It is really good just plain. You will never want to buy bread at the store after making this!

Bread Dough

- 3 lb. all-purpose flour
- 1 tbsp. salt
- 1 oz. yeast
- 1 tsp. sugar
- 3 cups warm water
- 1 tbsp. corn oil

Put 2 tbsp. of the flour into a large bowl, preferably wooden, and add the salt (a little more or less depending on the taste). Mix the yeast and the sugar to a smooth paste. Add the warm water and gradually add a little of the reserved flour until it becomes a thick batter. Lightly sprinkle the top with flour. Make a well in the middle of the flour in the bowl and pour the

batter into this. Cover the batter with a cloth and leave the dough in a warm place until it doubles its bulk. Add the remaining flour and knead the dough until it becomes silky and elastic. Knead for 10 to 15 minutes or until dough leaves the side of the bowl clean. Rub the top of the dough with the oil, cover it with a slightly damp cloth and let the dough rise for 1 hour to again double it's bulk. Turn the dough onto a well floured surface and divide into three pieces. Knead each piece again for a few minutes and make into compact shapes to two-thirds fill your loaf pans. Grease the pans with a little oil, add the shaped loaves (the top slightly raised and rounded), cover again and leave the dough in a warm place to rise to the top of the pans. Bake in a

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Bread is best stored at room temperature for 2 - 3 days and not in the refrigerator because it hastens staling and the bread dries out. Science tells us that the staling process takes place faster at the cooler temperature ranges of a refrigerator than at room temperature.

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preheated 450 degree oven for 15 minutes (mark 8), then lower the heat to 400 degrees (mark 6), and continue baking for 35 to 40 minutes or until the loaves are well browned and shrink slightly from the sides of the pan. Turn the loaves from the pans, tap the bottoms and if they sound hollow the bread is done. Cool on a rack.