

White Bread Loaves



Ingredients

2 Cups Hand Hot Water
1 tsp Sugar
1 Tbsp Margarine
2 tsp Dry Yeast

2 tsp Salt
5 ½ Cups Flour
A little melted Margarine or Butter

Directions

Place water, sugar, margarine and yeast into machine mixer bowl. Wait until yeast bubbles slightly. Add salt.

Add most of the flour and mix using a dough hook. Add enough flour to leave dough slightly sticky. Let rise until doubled.

Turn onto floured surface. Divide into two equal amounts. Knead gently a few turns. Shape into loaves and place in two greased and floured loaf tins. Let them rise again.

Bake in a 450°F oven for about 10 minutes or until dark golden brown. Reduce heat to 350°F, cover bread with foil lightly and bake an additional 10 minutes until bread base when tapped sounds hollow.

Cool on wire rack, and brush with melted butter.

Notes

To raise the dough: Place on top shelf of oven (turned off) with a dish filled with boiling water underneath until risen.

