

Betty's Fresh Baked White Bread, Part II--Rising and Baking



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In this video, Betty demonstrates how to make Fresh Baked White Bread—Part II, Rising and Baking. I have already uploaded Fresh Baked White Bread, Part I—the Dough in a previous upload. This is a great recipe for beginners. You do not have to have a stand mixer to make this bread, although it speeds up the process and makes it much easier! Here is the complete recipe:

Part I—the Dough: (already uploaded)

Ingredients:

½ cup milk
3 tablespoons sugar
2 teaspoons salt
3 tablespoons butter
2 packages active dry yeast
1 ½ cups warm water (110 degrees F)
5 to 6 cups all-purpose flour
cooking oil spray

In a small pot, scald ½ cup milk; stir in 3 tablespoons sugar, 2 teaspoons salt, and 3 tablespoons butter. Cool to lukewarm. In mixer bowl, dissolve 2 packages dry yeast in 1 ½ cups warm water. Add lukewarm milk mixture and 4 ½ cups flour. If you have a stand mixer, attach bowl to mixer and insert dough hook. Mix on low speed for 2 minutes, until well-blended. Continuing at low speed, add remaining flour, ½ cup at a time, until dough clings to dough hook and cleans sides of bowl, about 3 minutes. Knead on low speed for 7 to 10 minutes longer, or until dough is smooth and elastic. Dough will be slightly sticky to the touch. Place in a greased bowl, turning to grease top.

Part II—Rising and Baking:

Cover greased dough with plastic wrap that has been sprayed with cooking oil spray, and let rise in a warm place, free from draft, until doubled in bulk, about 1 hour. Punch down dough. Let dough rest for 15 minutes. Divide dough into two equal halves. Shape each half into a loaf. Place each loaf into a greased 9-inch by 5-inch by 3-inch loaf pan. Cover with plastic wrap that has been sprayed with cooking oil spray. Let rise in warm place, free from draft, until doubled in bulk, about 1 hour. Bake at 400 degrees F for 30 minutes, or until a cake tester inserted into the center comes out clean. Remove from pans, and cool on wire racks. Serve hot with butter. YUM! I hope you enjoy the Fresh Baked White Bread! Love, Betty