



# Farmhouse White Bread

## ingredients:

- 3 cups bread flour
- 1 cup plus 1 tablespoon lukewarm water
- 2 tablespoons butter softened
- 2 tablespoons sugar
- 1 ½ teaspoons salt
- 2 teaspoons instant yeast

## instructions:

1. Add all ingredients to the bowl of an electric stand mixer or to a large mixing bowl. Combine until a dough is formed that holds together and does not stick to the sides of bottom of the bowl. If it seems too dry and crumbly, add more water a teaspoon at a time. If it's too sticky, add more flour.
2. Knead the dough by machine or hand for ten to fifteen minutes, until it is smooth, soft, and reaches the windowpane stage (meaning that when the dough is stretched, a translucent area appears). If using a stand mixer, allow the machine to rest every five minutes.
3. Shape the dough gently into a ball and place into a clean, lightly oiled bowl. Cover with a clean, damp tea towel and place into a warm place to rise. Let the dough rise 60 minutes, until it is puffy and has doubled in size.
4. Gently stretch the dough into a rectangle, with the short side of the rectangle as long as the long side of the loaf pan you will be using for baking. Tuck in the corners and top of the dough, and roll into a long. Pinch the seams closed and place the loaf, seam side down, into a lightly oiled loaf pan.
5. Cover with heavily greased plastic wrap and place in a warm place to rise again, until the dough rises to be one inch above the top of the loaf pan. When it is ready, preheat the oven to 350 degrees. Generously flour the top of the loaf with flour.
6. Bake at 350 for 45-50 minutes, until the dough is 200-210 degrees internally and sounds hollow when tapped. Remove from loaf pan and allow to cool fully on wire rack. Bread stays fresh 2 days at room temperature, or 2 months frozen.

