THE J.M. SMUCKER Co

5lb Bread Recipe

Makes 6 loaves

Prep Time	Cook Time	Serves	Difficulty
4 hrs	30 mins	N/A	N/A

Ingredients

- 1 tbsp (15 mL) sugar
- 1 1/2 cups (375 mL) warm water
- 2 tbsp (30 mL) active dry yeast
- 3 cups (750 mL) milk, warm
- 1/2 cup (125 mL) butter or shortening, cut into cubes
- 1/2 cup (125 mL) sugar
- 3 1/2 tbsp (50 mL) salt
- 1 1/2 cups (375 mL) warm water
- 1 bag (2.5 kg) **Robin Hood®** Original All Purpose Flour

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- 1/2 cup (125 mL) butter or shortening, melted, optional

Directions

Step 1:

Dissolve 1 tbsp (15 mL) sugar in 1 1/2 cups (375 ml) warm water in very large bowl. Sprinkle in yeast. Let stand 10 minutes, then stir well.

Step 2:

In separate bowl, combine warm milk, butter, 1/2 cup sugar and salt. Mix in warm water and stir to melt butter. Add milk mixture and 8 cups (2 L) flour to dissolved yeast mixture. Beat with wooden spoon or electric mixer until smooth and elastic.

Step 3:

Stir in remaining flour gradually. Divide dough between two large bowls if necessary for easier handling, adding more flour to make a soft dough which leaves sides of bowl(s). Turn out on floured board. Round up into a ball.

Step 4:

Knead dough, adding more flour as necessary, until dough is smooth, elastic and no longer sticky (10-15 minutes).

Step 5:

Place in lightly greased bowls. Turn dough to grease tops. Cover with plastic wrap and tea towel.

Step 6:

Let rise in warm place (75°-85°F/24°-29°C) until doubled (45 to 60 minutes).

Step 7:

Grease 6 loaf pans.

Step 8:

Punch down dough. Turn out onto lightly floured board and divide into 6 equal portions. Working with 1 piece of dough at a time, divide into 3 balls, ensuring that remaining dough is covered to prevent drying. Place 3 balls into greased pan. Cover

with plastic wrap and tea towel. Repeat with remaining 5 portions of dough.

Step 9:

Let rise in warm place until doubled, about 60 minutes.

Step 10:

Preheat oven to 400°F (200°C). Brush dough with melted butter if using.

Step 11:

Bake on lower oven rack 25 to 30 minutes or until dough reaches an internal temperature of 190°F (88°C). Remove from oven and brush with additional melted butter if a soft crust is desired. Remove from pans and cool on wire rack.

Images

