THE J.M. SMUCKER Co

Scratch Bread and Roll Mix Recipe for White Bread

Makes 4 loaves

Prep Time	Cook Time	Serves	Difficulty
40 mins	25 mins	N/A	N/A

Ingredients

- 1 tbsp (15 mL) sugar
- 3 1/4 cups (800 mL) warm water
- 4 1/2 tsp (22 mL) active dry yeast
- 1/2 cup (125 mL) sugar
- 2 tbsp (30 mL) salt
- 1/2 cup (125 mL) butter, melted and cooled
- 10 1/2 - 11 1/2 cups (2.6 - 2.8 L) **Robin Hood®** Best for Bread Homestyle White Flour

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- additional melted butter, optional

Directions

Step 1:

Dissolve 1 tbsp (15 mL) sugar in warm water in large bowl of electric mixer. Sprinkle in yeast and stir to dissolve. Let stand 5 minutes or until frothy. Add 1/2 cup (125 mL) sugar, salt, and melted butter and stir. Beat in half the flour and continue adding flour, 1 cup (250 mL) at a time until a soft, smooth dough forms. Remove to a lightly floured surface and knead, about 10 minutes. Place in greased bowl, cover with plastic wrap and tea towel and let rise in warm place, about 1 hour or until doubled. Remove and punch down. Grease 4 9" x 5" (23 cm x 13 cm) loaf pans. Divide dough into 4 equal portions. Shape each into a loaf. Place in prepared pans and cover with tea towels. Let rise 45-60 minutes or until almost doubled. Brush with melted butter if desired.

Step 2:

Preheat oven to 400°F (200°C). Bake, 20-25 minutes or until an internal temperature of 190°F (88°C).

Images

