

Mamaw's Homemade Bread



Ingredients:

3 cups lukewarm water
2 tbsp sugar or honey
2 tsp salt
2 tsp active dry or instant yeast
3 tbsp olive oil
6-8 cups all purpose flour, and more as needed to make a smooth dough

Yield: 2 loaves

Instructions:

In a large bowl mix the water, sugar, and salt. Sprinkle the yeast on top. Add the oil and stir in 5 cups of flour until it becomes too hard to stir.

Now it's time to knead! Flour your hands to help prevent the dough from sticking to them and continue adding the rest of the flour and kneading until a smooth elastic dough is formed. Test the dough by taking a bit of dough and rolling it between your hands. If it's sticks to your fingers, add more flour. If it doesn't stick but becomes smooth and elastic, you have enough flour. Knead for about 8-10 minutes.

Cover with a cloth and let rise for one hour or until doubled in size.

Oil hands and punch down dough. Pull dough away from the side of the bowl and oil the bowl as you make your way around the bowl. Work dough together and flip leaving it smooth on top. Cover with a cloth and let rise until doubled, for about an hour.

Punch down the dough, divide it between two oiled loaf pans. Form the loaves and place them into pans and cover with a cloth and let rise for 30 minutes or until doubled in size. Poke the loaf in a corner and if the indent springs back up then it needs to rise more, if it stays indented, it's ready to bake. Bake at 375 degrees on the middle oven rack for 30-35 minutes or until lightly browned on top and bottom. Remove bread from pans and let loaves cool on a cloth.

Butter tops of warm loaves if desired.