

Super Soft Bread



Ingredients:

- 3 1/4 cups all-purpose flour
- 1 packet (2 1/4 tsp) active dry yeast
- 3 tbsp sugar
- 1 tsp salt
- 1 cup warm milk (110°F/43°C)
- 1/4 cup unsalted butter, melted
- 1 large egg, room temperature

Prep time: 20 minutes (not including rising time)

Instructions:

1. In a small bowl, combine the warm milk and active dry yeast. Stir gently and let it sit for about 5 minutes until it becomes frothy. This activates the yeast.
2. In a large mixing bowl, combine the all-purpose flour, sugar, and salt. Create a well in the center of the dry ingredients.
3. Pour the frothy yeast mixture and melted butter into the well. Crack the egg into the bowl.
4. Gradually mix the ingredients together using a wooden spoon or dough hook attachment on a stand mixer, until a sticky dough forms.
5. Transfer the dough onto a lightly floured surface. Knead the dough by hand for about 10 minutes, or use the machine for 5 minutes on medium speed, until it becomes smooth and elastic.
6. Shape the dough into a ball and place it in a lightly greased bowl. Cover it with a moist kitchen towel and let it rise in a warm, draft-free area for about 1 to 2 hours, or until it has doubled in size.
7. Once risen, punch the dough down to release the gas. Shape it into a loaf by flattening it into a rectangle and rolling it tightly, pinching the seams to seal.
8. Place the loaf into a greased 9x5-inch loaf pan, cover it again with the towel, and let it rise for another 30 to 45 minutes.
9. Preheat your oven to 350°F (175°C) as the second rise is completing. Bake the bread for 25 to 30 minutes, or until the top is golden brown and sounds hollow when tapped.
10. Remove the bread from the oven and let it cool in the pan for about 5 minutes before transferring it to a wire rack to cool completely before slicing.

Tips:

- To add extra flavor, mix 1 tsp of honey into the milk before combining with the yeast.
- Ensure your ingredients, especially the milk, are at the specified temperature to help the yeast activate correctly and to support proper rising.
- For a shiny crust, brush the top with a beaten egg before baking.
- Store the bread in an airtight container at room temperature for up to 3 days, or freeze for later use.