



## Classic White Bread

Fresh homemade bread is simple to make with your food processor.

### Servings

Makes 16 servings (2 loaves, 1 pound each)

### Ingredients

1 package active dry yeast  
2 teaspoons sugar  
1/3 cup warm water (105° - 115°F)  
4 cups unbleached all-purpose flour  
3 tablespoons unsalted butter, in 1-inch pieces  
1-1/2 teaspoons salt  
1 cup cold water  
Cooking spray

### Instructions

1. In a 2-cup liquid measure, dissolve yeast and sugar in warm water. Let stand until foamy, about 5 minutes.
2. Insert dough blade. Process flour, butter and salt until combined, about 10 to 15 seconds.
3. Add cold water to yeast mixture. With machine running, add liquid through small feed tube as fast as flour absorbs it. Once dough cleans the sides of the work bowl and forms a ball, process for 45 seconds to knead dough.
4. Place dough in a lightly floured plastic food storage bag and seal the top. Allow to sit in a warm place until doubled in size, about 1 to 1-1/2 hours.
5. Spray two 8 x 4-inch loaf pans with vegetable oil cooking spray. Place dough on a lightly floured surface and punch down. Divide dough in half and roll each half into an 8 x 4-inch rectangle. Beginning with a short end, roll up the dough jellyroll fashion. Pinch the seam and ends tightly to seal.
6. Place in prepared loaf pans and cover with plastic wrap coated with cooking spray. Let rise until dough is just above the tops of the pans, about 45 minutes to 1 hour.
7. Fifteen minutes before baking, preheat oven to 400° F.
8. Bake until tops are browned and loaf sounds hollow when tapped, about 30 to 35 minutes.
9. Remove from pans and cool on wire rack.

**Preparation:** 10 – 15 minutes, plus 3 hours to rise and bake

For Classic Wheat Bread, substitute 2 cups whole wheat flour for 2 cups of the white flour.

Nutritional analysis per serving:

Calories 137 (17% from fat) carb. 25g • pro. 3g • fat 3g • sat. fat 1g • chol. 6mg • sod. 221mg • fiber 1g