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basic bread

Ingredients:

2 1/2 to 3 cups (10 to 12 ounces) King Arthur Unbleached All-Purpose Flour
2 tablespoons Baker's Special Dry Milk
2 teaspoons sugar
1 1/2 teaspoons yeast
1 teaspoon salt
1 tablespoon unsalted butter, room temperature
1 cup (8 ounces) warm water

Directions:

- Measure 1 1/2 cups of the flour into a medium bowl and add the milk powder, sugar, yeast, and salt. Cut the butter into small pieces and stir into the dry ingredients.
- Pour the warm water into the mixture and beat to blend well.
- Stir in the remaining flour gradually until the dough forms a shaggy mass.
- Turn the dough out onto a lightly floured surface to knead it. Fold the far edge of the dough back over on itself toward you. Press into the dough with the heels of your hands and push away. After each push, rotate the dough 90°. Repeat this process in a rocking motion for about 8 to 10 minutes. If the dough sticks, sprinkle it lightly with flour. The dough should become soft and elastic.
- Allow the dough to rise in a lightly greased bowl, covered with plastic wrap until it has doubled in bulk, about 1 hour.
- After the dough has risen, degas it gently. Form the loaf into the desired shape.
- Cover the loaf with plastic wrap and allow to rise until nearly doubled, about 30 minutes.
- Just before baking, slash the top of the loaf if desired. Bake at 375°F for 25 to 40 minutes, until the crust is golden brown and the loaf sounds hollow when tapped.