



HOMEMADE BREAD

Ingredients

- 1 1/2 cups whole milk, warmed
- 2 tablespoons sugar
- One 1/4-ounce package active dry yeast
- 1 tablespoon fine salt
- 4 1/2 cups unbleached all-purpose flour, plus extra for dusting
- 3 tablespoons unsalted butter, melted, plus extra for buttering the pan

Directions

- Put the milk, sugar, yeast and 1 cup of the flour in a large resealable plastic bag. Squeeze the air out of the bag and seal. Squish with your hands until well mixed. Let it rest for 10 minutes at room temperature; the mixture will begin to bubble.
- Add the melted butter, salt, and remaining 3 1/2 cups of flour to the bag, seal and squish again until well blended.
- Remove the dough from the bag and put it on a floured surface. Knead for about 5 minutes until smooth.
- Butter a 9-by-5-inch loaf pan and add the dough. Cover with a kitchen towel and put in a warm spot for about 2 to 2 1/2 hours until the dough has just risen about 1 1/2 inches over the top of the pan.
- Position a rack in the center of the oven and preheat to 375 degrees F.
- Brush the top of the dough lightly with warm water and bake for 35 minutes until golden brown.
- Using oven mitts, remove the loaf from the pan and place the bread back in the center of the oven rack.
- Continue baking until the loaf sounds hollow when rapped lightly with your knuckles on the bottom and top, or an instant-read thermometer inserted in the center registers about 190 degrees F.
- Transfer the loaf to a cooling rack and cool completely before slicing.
- Spread some butter and enjoy!

*This recipe was adapted from The Food Network
"Kids Can Make: Homemade Bread" recipe.