

Recipe

from the kitchen of _____

Basic bread dough

6 to 6½ cups flour

2 envelopes fast-rising yeast

3 tablespoons sugar

1 tablespoon salt

1 cup milk

½ cup water

¼ cup butter

4 eggs (at room temperature)



serves _____

Place 3 cups of the flour in a large mixing bowl. Add yeast, sugar, and salt; mix well. In a large saucepan, heat milk, water, and butter until warm (120° to 130°F.). Add to flour mixture, and using an electric mixer (or a wooden spoon), beat until well blended. Add eggs; beat until smooth. Stir in 2 more cups of the flour to make a firm dough. Spread dough on a floured surface, then knead in 1 to 1½ more cups of the flour, until dough is smooth (about 5 minutes). Place dough in a large greased bowl, turning it once to grease top part. Cover bowl with a towel, and set in a warm place (80° to 85°F.); leave until dough has doubled in size (about 40 to 45 minutes). Now you're ready to try one of these three delicious bread recipes.

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