

Bread Recipe

Ingredients

5-6 c. flour or bread flour	½ c. softened butter
2 pkgs. active dry yeast	1 ½ c. hot tap water
½ c. sugar	2 eggs
1 ½ t. salt	cooking oil

Recipe Instructions:

Spoon flour into measuring cup and level off. Combine 2 c. flour, undissolved yeast, sugar and salt in large bowl. Stir well to blend. Add butter. Add hot tap water. Beat with electric mixer at medium speed for 2 minutes. Scrape bowl occasionally. Add eggs and 1 c. more flour. Beat with electric mixer at high speed for 1 minute or until thick and elastic. Gradually stir in just enough of remaining flour with wooden spoon to make a soft dough which leaves sides of bowl. Turn out onto floured board. Knead 5-10 minutes or until dough is smooth and elastic. Cover with plastic wrap, then a towel. Let rest 20 minutes on board. Punch down. Divide and shape as desired. Place on greased baking sheets or in greased pans. Brush dough lightly with oil.

Let stand 30 minutes while preheating oven.

OR

Optional: Cover pans loosely with plastic wrap. Refrigerate 2 to 24 hours. When ready to bake remove from refrigerator. Uncover.

OR

Optional: Freeze. Freeze on sheet. Wrap well and move to plastic bag. When you want to bake, place on greased sheet/pan and let thaw for 6 hours.

Bake @ 375* for 20-30 minutes or until done. Remove from pans immediately. Brush crust with butter if desired. Cool on racks. Frost/decorate. Yield 2 large coffee cakes or 2 ½-3 dozen rolls.