



Amish White Bread

I got this white bread recipe from a friend. It is very easy and doesn't take long to make.

Submitted by **Peg** |  Tested by **Allrecipes Test Kitchen**

Prep Time: 20 mins

Cook Time: 30 mins

Additional Time: 1 hr 35 mins

Total Time: 2 hrs 25 mins

Servings: 24

Yield: 2 9x5-inch loaves

Ingredients

2 cups warm water (110 degrees F/45 degrees C)

$\frac{2}{3}$ cup white sugar

1 $\frac{1}{2}$ tablespoons active dry yeast

$\frac{1}{4}$ cup vegetable oil

1 $\frac{1}{2}$ teaspoons salt

6 cups bread flour

Directions

Step 1

Gather all ingredients.

Step 2

Dissolve sugar in warm water in a large bowl, and then stir in yeast. Allow to proof until yeast resembles a creamy foam, 5 to 10 minutes.

Step 3

Mix oil and salt into the yeast. Mix in flour one cup at a time.

Step 4

Knead dough on a lightly floured surface until smooth.

Step 5

Place in a well-oiled bowl, and turn dough to coat. Cover with a damp cloth. Allow to rise until doubled

in bulk, about 1 hour.

Step 6

Punch dough down.

Step 7

Knead for a few minutes, and divide in half. Shape into loaves, and place into two well-oiled 9x5-inch loaf pans.

Step 8

Allow to rise until dough has topped the pans by one inch, about 30 minutes.

Step 9

Meanwhile, preheat the oven to 350 degrees F (175 degrees C).

Step 10

Bake the risen loaves in the preheated oven until golden brown for 30 minutes.

Step 11

Enjoy!

Nutrition Facts

Per serving: 168 calories; total fat 3g; saturated fat 0g; sodium 147mg; total carbohydrate 31g; dietary fiber 1g; total sugars 6g; protein 4g; calcium 6mg; iron 2mg; potassium 50mg