

Classic White Loaf

This soft, American style white bread baked in a loaf pan will take you back to your childhood or bring much happiness to your children's childhood. It's a great loaf to practice bread baking skills. For a softer crust, brush the top with butter or oil shortly after removing from the oven.

Two Loaves	Ingredient	One Loaf
7 cups, 980 g	All-purpose flour, 100%	3 ½ cups, 490 g
1 Tbsp, 9g	Yeast, 1%	½ Tbsp, 5 g
1 1/2 Tbsp, 21 g	Kosher salt, 2%	¾ Tbsp, 11 g
¼ cup, 55 g	Oil, 6%	2 Tbsp, 28 g
3 cups, 735 g	Milk, warmed to 105-115 degrees, 75%	1 ½ cups, 368 g

In a large bowl stir together the flour, yeast and salt. Add the oil and milk and stir until well mixed then stir vigorously another 15-30 seconds. Cover and allow to rise at room temperature for about 2 hours then refrigerate until ready to bake, OR cover and refrigerate immediately, then proceed with baking in 8-48 hours.

Spray a bread pan(s) with nonstick cooking spray then sprinkle the bottom and sides heavily with cornmeal. Remove dough from the refrigerator and divide in half if making two loaves. Place the dough for one loaf on a floured surface and fold a few times then press the dough out into a rectangle about 8 by 12-14 inches in size. From the short side, roll up the dough tightly, pushing the dough together while rolling up to form a cylinder. Fold the ends of the dough underneath and place the formed loaf into the loaf pan(s). Cover the pan lightly with plastic wrap and allow to rise at room temperature for about an hour.

Meanwhile, preheat the oven to 450 degrees. When ready to bake, place the loaves into the oven and turn the oven down to 400 degrees. Bake for about 45 minutes then remove to a wire rack to cool.