

BASIC WHITE BREAD IN A BOSCH

LARGE BATCH (6 LOAVES)

- 3 cups warm milk
- 3 cups warm water
- 1 1/2 sticks butter, softened
- 3/4 cups sugar
- 2 Tbsp salt
- 2 Tbsp instant yeast
- 13 to 16 cups unbleached white flour

SMALL BATCH (2 LOAVES)

- 1 cup warm milk
- 1 cup warm water
- 4 Tbsp butter, softened
- 4 Tbsp sugar
- 2 tsp salt
- 2 tsp instant yeast
- 4 1/2 to 6 cups unbleached white flour



RECIPE INSTRUCTIONS

Use the dough hook extender with the small batch but not with the large batch!

With dough hook and dough hook extender in place, add milk, water, butter, sugar, salt, about half of the flour, and the yeast into the mixing bowl. Use the “M” switch to incorporate. Optional step: for enhanced flavor and texture, allow the batter to sit for 15-30 minutes, until it becomes bubbly. Slowly increase to Speed 2 and continue adding remaining flour, a little at a time, until the dough pulls away from the sides of the bowl. You may not need all of the flour. Continue kneading at Speed 2 for 5-6 minutes until the dough is smooth and elastic. Lightly flour your hands and the counter. Divide dough into equal portions and shape into loaves. Place in greased loaf pans and let rise until doubled in size. Bake at 350°F for 30-40 minutes or until golden brown and internal temperature reaches 190°F-200°F.