

YEAST SANDWICH BREAD

Ingredients

- 2 C Water (110°F)
- 1 1/2 T Active Dry Yeast
- 1/4 C Oil
- 1/3 C Sugar
- 1 1/2 tsp Salt
- 5-6 C Flour

Directions

- Preheat oven to 350°F
- Dissolve 1 tablespoon of the sugar in water, then stir in yeast
- Allow to proof until it resembles creamy foam (~5 minutes)
- Mix in remaining sugar, salt, & oil then add flour 1 cup at a time
- Knead dough for about 7 minutes
- Place in well oiled bowl & turn dough to coat
- Cover with damp cloth & rise for 2 hours or until doubled in size
- Remove dough from the bowl and divide into two equal parts
- Shape each part into a a loaf and place into a greased loaf pan
- Place in a warm place and allow to rise for 30 minutes or until dough as risen approximately 1-2 inches above the loaf pan.
- Bake at 350°F for 30 minutes
- Remove from the oven and allow to cool in the loaf pans for 10 minutes
- Remove from the loaf pans to allow the loaves to finish cooling on a cooling rack
- Store on the counter for 2 days, the refrigerator for 7-14 days, or in the freezer for up to 3 months.