

This rich loaf, heavy in fat, fiber, and flavor, makes wonderful toast and magnificent sandwiches. It also keeps for several days because of the high fat content, and freezes equally well.

Rich White Bread

All recipes this week are adapted from "Bernard Clayton's New Complete Book of Breads: Revised and Expanded" by Bernard Clayton, available from Amazon.com in hardcover at:

<http://www.amazon.com/exec/obidos/tg/detail/-/0671602225/worldwiderecipes>

and in paperback at:

<http://www.amazon.com/exec/obidos/tg/detail/-/068481174X/worldwiderecipes>

1 1/2 cups (375 ml) hot water
1/2 cup (125 ml) non-fat dry milk
2 Tbs (30 ml) sugar
2 tsp (10 ml) salt
2 packages (2 Tbs, 30 ml) dry yeast
5 1/2 - 6 cups (1.25 - 1.5 L) bread or all-purpose flour, approximately
2 Tbs (30 ml) butter at room temperature
2 eggs at room temperature

Place the hot water in a large mixing bowl and stir in the milk, sugar, salt, yeast, and 3 cups (750 ml) of the flour with a wooden spoon or an electric mixer. Add the butter and eggs and beat until the batter is smooth. Add the remaining flour 1/2 cup (125 ml) at a time until the dough forms a rough mass and leaves the sides of the bowl. Knead by hand on a lightly floured surface or with an electric mixer for about 8 minutes, until the dough is smooth and elastic, adding more flour if the dough is sticky. Place the dough in a lightly greased bowl, turning it to lightly grease both sides, cover with plastic wrap, and let rise until doubled in volume, about 90 minutes. Fold back the plastic wrap and punch down the dough, folding it over itself towards the center and turning it over. Cover with plastic wrap again and let rise until almost doubled in bulk, about 30 minutes. Knead the dough just enough to deflate it and shape into 2 round balls. Form the balls into two oval pieces about 9 inches (23 cm) long and 6 inches (15 cm) wide. Fold the ovals in half lengthwise, pinch the seams, and place seam side down in two lightly greased 9x5-inch (23x12 cm) loaf pans. Cover the loaves with lightly greased wax paper or parchment and let rise until the dough has risen to about 1 inch (2.5 cm) above the edge of the pan, about 1 hour. Bake in a preheated 400F (200C) oven until the crusts are golden brown and the bread has come away from the edges of the pans, about 35 to 40 minutes. Remove from the pans and cool on a wire rack before serving. Makes 2 loaves.

Bon appetit from the Chef at World Wide Recipes