

Amish White Bread: Soft, Sweet, and Simply Perfect

Few things are as comforting as the smell of fresh bread baking in the oven, and



OVEN
350°F

TIME
5-10 min

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INGREDIENTS

- 2 cups warm water (around 110°F or 43°C)
- 2/3 cup white sugar
- 1 1/2 tablespoons active dry yeast (or 2 packets)
- 1 1/2 teaspoons salt
- 1/4 cup vegetable oil
- 6 cups all-purpose flour

Instructions:

Activate the Yeast: In a large mixing bowl, combine the warm water and sugar. Stir until the sugar dissolves, then sprinkle the yeast over the top.

Let it sit for about 5-10 minutes, or until the yeast becomes foamy.

Mix the Dough: Stir in the salt and vegetable oil. Gradually add the flour, one cup at a time, mixing until the dough comes together. The dough should be soft but not sticky.

Knead the Dough: Turn the dough out onto a floured surface and knead for about 8-10 minutes, or until it becomes smooth and elastic. Alternatively, use a stand mixer with a dough hook for 5-7 minutes.

First Rise: Place the dough in a lightly greased bowl, cover it with a clean kitchen towel or plastic wrap, and let it rise in a warm place for about 1 hour, or until it doubles in size.

Shape the Loaves: Punch down the dough and divide it into two equal portions. Shape each portion into a loaf and place them in greased 9x5-inch loaf pans.

Second Rise: Cover the pans with a towel and let the dough rise again for about 30-45 minutes, or until it has risen about 1 inch above the rim of the pans.

Bake: Preheat your oven to 350°F (175°C). Bake the loaves for 25-30 minutes, or until the tops are golden brown and the bread sounds hollow when tapped.

Cool and Serve: Remove the loaves from the pans and let them cool on a wire rack before slicing. Enjoy fresh or store in an airtight container for up to 3 days.

Tips for Perfect Amish White Bread:

Check the Water Temperature: The water should be warm but not hot. If it's too hot, it can kill the yeast.

Add Flour Gradually: Too much flour can make the bread dense. Add it slowly until the dough is just slightly tacky but manageable.

Enhance Sweetness: For a sweeter loaf, increase the sugar to 3/4 cup or add a drizzle of honey.

Why This Recipe is a Staple:

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12. Why This Recipe is a Staple: Amish White Bread is a classic for a reason. It's soft, slightly sweet, and perfect for any occasion. Whether you're making sandwiches, French toast, or simply enjoying it with butter and jam, this bread is a must-try.
13. Give this recipe from I : Wuv Cooking a go and share the joy of homemade bread with your loved ones. They'll keep coming back for more!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/amish-white-bread-soft-sweet-and-simple-perfect/>