

Simple White Bread (with egg) (from the Web-site of Jenny Jones:

<https://www.jennycancook.com/recipes/simple-whole-wheat-bread/>

(My instructions require more time to prepare the loaves....good bread is not about doing things fast...but right).

Be sure that egg and oil are at room temperature

No mixer? Just mix it in a bowl by hand but knead longer, about 150 turns. - Jenny Jones

ONE LOAF

2 1/2 cups

2 teaspoons (7 grams)

2 Tablespoons

1 teaspoon

1 cup milk

2 Tablespoons

1

1/4 cup

TWO LOAVES

5 cups

14 grams

4 Tbsp

2 teaspoon

2 cups

4 Tbsp

2

1/2

bread flour or all-purpose flour

instant yeast (or active dry yeast)

sugar (use 1 Tbsp. for less sweetness)

salt

Milk (between 115° and 120°F)

Any vegetable oil

egg

additional flour

Instructions:

1. Place flour, yeast, sugar & salt in a large mixing bowl.
2. Stir in milk, followed by oil and egg.
3. Beat on high for 2 minutes.
4. On low speed add more flour until dough forms a mass.
(How much more? until it has lost its stickiness yet is not dried out..this is where experience and practice help watch the video and see)
5. Place dough on floured surface and knead 50 turns.
If you are hand mixing you'll need to turn it more...how much more? until it has a smooth texture.
6. Cover and let rest until dough has doubled in size (anywhere between 1 or 2 hours)
A lot depends on temperature of the room (avoid all cold air!)
7. Shape dough into a loaf and place in a greased 8 1/2 x 4 1/2-inch loaf pan.
I like to cut parchment paper to place at the bottom of the pans. This make removal and clean up very easy.

8. Cover and let rise in a warm spot until it's one inch taller than the pan,
This can be another hour or so to wait...Again the pans should be covered lightly with plastic wrap to avoid drying out the bread (can be sprayed with cooking spray if this is a problem) Don't cover it too tight or the bread won't rise about the sides of the tray..
9. Meantime, preheat oven to 375° F.
I like to slice the top of the loaves so that the loaves will be "free" to rise more in the oven. Be sure the blade of the knife/razor is very sharp or it won't cut the soft dough. Few ovens are the exact temperature we set them to. Know your oven, does it heat "hot" or "cold" and as just the temperature
10. Bake for 30 minutes. After the first 15 minutes, I cover the top of the loaf with a foil tent to prevent over-browning.
In my experience the loaves are ready at 30 minutes and that placing a sheet of aluminum foil over the loaves at 15 minutes really helps.

Good Luck....don't be discouraged is it isn't perfect....that improves with practice.

Don't be afraid....homemade bread is almost always better than everything we can buy in stores.