

Homemade Bread

From the Kitchen of Brett Broussard

2 Cups Milk
1/3 Cup White Sugar
1/3 Cup Honey
2 Teaspoons Dry Active Yeast
6 Cups Bread Flour
1 Teaspoon Salt
1/4 Cup Softened Butter

Heat milk to approximately 100 degrees (warm). Mix in sugar, honey, and yeast, stir to dissolve and let stand for 15 minutes until frothy. Add 4 cups of flour and salt to a mixing bowl and stir in the yeast mixture. Mix until thoroughly combined. Add butter and remaining 2 cups of flour and mix until everything is incorporated. Transfer dough to a floured working surface and knead for about 5-7 minutes. Place in a greased bowl, cover and let rise for 1 hour. Punch down dough, remove and knead for two more minutes. Spray 2 9x5 loaf pans with cooking spray. Cut the dough in two, place in loaf pans, cover, and let rise another hour. Preheat oven to 400 degrees. Place bread in the oven and turn down the heat to 350. Bake 25 minutes. After removing bread from the oven, cool pan(s) on a baking sheet for 5 minutes before removing the bread from the pan(s). Makes 2 loaves.

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