

## No-Fail White Bread Recipe by Food Storage Moms

Serves: 6-8 loaves

Ingredients:

- 4 Cups Warm Milk
- 8 Tsp. SAF Instant Yeast
- 4 Eggs
- 1/2 cup Oil (I use olive oil)
- 3 tsp. Sea Salt
- 1 cup sugar
- 1 cup warm water
- 13-14 cups white bread flour

Instructions:

1. I start with a Bosch Mixer although you could make this in a bowl. I put the yeast, warm water, salt, oil, and sugar in the bowl. I then add the eggs and slightly mix it in the Bosch so the eggs do not "cook". Then I add the warm milk and flour slowly. I continue to add flour until the bread dough pulls away from the sides of the Bosch bowl. I knead for about 7-8 minutes. I place the dough in a greased bowl and cover with plastic wrap. I let the dough rise until double. I punch down the dough and make into loaves and place these in greased pans (I make seven-1 pound loaves). I let it rise once again (using the same plastic wrap) until it doubles and then I bake them at 350 degrees for 27 minutes. I slightly butter the tops of each loaf after baking and removed from pans