No-Fail White Bread For Two

Ingredients

- 1 cup warm milk

- 2 tsp. SAF instant yeast

- 2 tsp. dough enhancer

- 1 egg

- 1/8 cup oil (I use olive oil)

- 3/4 tsp. sea salt

- 1/4 cup sugar

- 1/4 cup warm water

- 3 to 3-1/2 cups white flour

Instructions

I start with a Bosch bread 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 the original size. I punch down the dough and make into loaves and place these in greased pans (this recipe makes two-1 pound loaves). I let it rise once again (using the same plastic wrap) until it doubles in size and then I bake them at 350 degrees for 27-30 minutes. I lightly butter the tops of each loaf after baking and removed from the pans.