



My Favorite White Bread Recipe

★★★★★

I've made a lot of bread recipes and this one has become my absolute favorite! I make a batch every couple of weeks!

Course	Bread
Cuisine	American
Prep	20 minutes
Cook	30 minutes
Resting time	1 hour 40 minutes
Total	2 hours 30 minutes
Servings	20 servings (2 (9-inch) loaves)
Calories	253 kcal
Author	Michelle

Ingredients

- 4½ teaspoons instant yeast two 0.25-ounce packets
- ¾ cup + 2⅔ cups warm water divided
- ¼ cup granulated sugar
- 1 tablespoon salt
- 3 tablespoons unsalted butter, cubed, at room temperature
- 9 to 10 cups all-purpose flour
- 3 tablespoons unsalted butter melted, for brushing

Directions

1. In the bowl of a mixer, stir to dissolve the yeast in ¾ cup of the warm water, and let sit for 5 minutes. Add the remaining 2⅔ cups water, sugar, salt, room temperature butter, and 5 cups of the flour and stir to combine.
2. Using a dough hook, mix on low speed and gradually add the remaining flour until the dough is soft and tacky, but not sticky (you may not need to use all of the flour). Continue to knead until a soft ball of dough forms and clears the sides of the bowl, about 7 to 10 minutes.
3. Place the dough in a lightly greased bowl and turn it over so it is completely coated. Cover with plastic wrap and set in a draft-free place to rise until doubled in size, about 45 minutes to 1 hour.
4. Turn the dough out onto a clean, lightly floured surface. Gently press it all over to remove any air pockets. Divide the dough in two and, working with one piece at a time, gently pat it into a 9x12-inch rectangle. Roll up the rectangle, starting on the short end, into a very tight cylinder. Pinch to seal the seams and the ends, tuck the ends of the roll until the bread, and place into greased [9-inch loaf pans](#). Cover the loaves loosely and place in a draft-free area until doubled in size, 30 to 45 minutes.
5. Position an oven rack on the lowest setting and preheat the oven to 400 degrees F.
6. Brush the loaves with some of the melted butter. Bake the loaves for 30 to 35 minutes, rotating halfway through, until golden brown (an instant-read thermometer inserted into the center should read 195 degrees F).
7. Remove from the oven and immediately brush with more of the melted butter. Allow to cool for 10 minutes, then remove from the pans and cool completely before slicing. The bread can be stored in an airtight bread bag or wrapped tightly in plastic wrap at room temperature for up to 4 days. It can also be frozen for up to 1 month.

Recipe Notes

Note #1: This recipe can be halved to make only one loaf.

Note #2: You can substitute active dry yeast for the instant yeast. Ensure that it is indeed activated in step #1 before continuing, and note that the rise times will be slightly longer.

Nutritional values are based on one serving

Nutrition Facts

My Favorite White Bread Recipe

Amount Per Serving

Calories 253 Calories from Fat 36

% Daily Value*

Fat 4g	6%
Saturated Fat 2g	13%
Cholesterol 9mg	3%
Sodium 352mg	15%
Potassium 85mg	2%
Carbohydrates 46g	15%
Fiber 2g	8%
Sugar 2g	2%
Protein 6g	12%
Vitamin A 105IU	2%
Calcium 10mg	1%
Iron 2.7mg	15%

* Percent Daily Values are based on a 2000 calorie diet.