



# Country white bread

## INGREDIENTS

2 packages (1/4 ounce each)  
active dry yeast  
2 cups warm water (110° to  
115°)  
1/2 cup sugar  
2 teaspoons salt  
2 large eggs, room  
temperature  
1/4 cup canola oil  
6-1/2 to 7 cups all-purpose  
flour

## DIRECTIONS

- In a large bowl, dissolve the yeast in warm water. Add the sugar, salt, eggs, canola oil and 3 cups of the flour; beat on medium speed until the mixture is smooth. Stir in enough of the remaining flour to form a soft dough.
- Turn the dough onto a floured surface; knead it until it is smooth and elastic, six to eight minutes. Place the dough in a greased bowl, turning it over once to grease the top. Cover it and let rise in a warm place until its size doubles, or about one hour.
- Punch down the dough. Divide it in half and shape it into loaves. Place the dough in two greased 9×5-inch loaf pans. Cover the dough pans with kitchen towels; let the dough rise in a warm place the size doubles, about one hour. Preheat the oven to 375°F.
- Bake the bread loaves until they're golden brown, 25 to 30 minutes. Remove the loaves from their pans and place the bread on wire racks to cool.

*Jo gave a despairing groan, and Meg laughed outright, while Beth let her bread burn as she watched the fun with interest. (p.10)*