

# Amish White Bread



*I got this recipe from a friend. It is very easy, and doesn't take long to make.*

<https://www.allrecipes.com/recipe/6788/amish-white-bread/>

**Servings:** 24 serving(s)

**Total Time:** 150 minutes

**Rating:** 4

## ***Ingredients:***

2 cups warm water (110 degrees F/45 degrees C)  
2/3 cup white sugar  
1 1/2 tablespoons active dry yeast  
1 1/2 teaspoons salt  
1/4 cup vegetable oil  
6 cups bread flour

## ***Instructions:***

In a large bowl, dissolve the sugar in warm water, and then stir in yeast. Allow to proof until yeast resembles a creamy foam.

Mix salt and oil into the yeast. Mix in flour one cup at a time. Knead dough on a lightly floured surface until smooth. Place in a well oiled bowl, and turn dough to coat. Cover with a damp cloth. Allow to rise until doubled in bulk, about 1 hour.

Punch dough down. Knead for a few minutes, and divide in half. Shape into loaves, and place into two well oiled 9x5 inch loaf pans. Allow to rise for 30 minutes, or until dough has risen 1 inch above pans.

Bake at 350 degrees F (175 degrees C) for 30 minutes.