

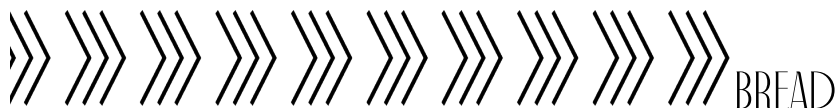
BREAD

# BLUE RIBBON WHITE BREAD

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



1. Dissolve sugar in warm water in a large bowl, and then stir in yeast. Allow to proof until yeast resembles a creamy foam, 5 to 10 minutes.
2. Mix oil and salt into the yeast. Mix in flour one cup at a time.
3. Knead dough on a lightly floured surface until smooth.
  - a. If you wanted to use heavy-duty mixer,



use a dough hook on low speed to add flour. Once all the flour is in, gradually increase to medium speed for about 5 minutes until smooth.

4. Take the dough out, fold it over on itself, make a ball, and place it back in the same bowl after you drizzle a tablespoon of oil in it. Turn the dough to coat evenly. Cover tightly with plastic wrap and then a kitchen towel. Allow to rise until doubled in bulk, about 1 hour.
5. Preheat the oven to 350°F (175°C).
6. Punch dough down.
7. Knead for a few minutes, and divide in half. Shape into loaves, and place into two well-oiled 9x5-inch loaf pans.
  - a. Or shape into round loaves, score, and use a greased baking sheet.
8. Allow to rise for 30 minutes, or until dough has risen 1 inch above pans.
9. Bake the risen loaves in the preheated oven until golden brown for 30 minutes.