

4/2/04

Tante Marie's Cooking School

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David's Bread

9-10 cups flour
3/4 cup wheat germ
1 cup powdered milk
2 large cans evaporated milk
2 teaspoons salt
3-4 tablespoons honey
3/4 cup plus 2 tablespoons butter, melted
2 tablespoons dry active yeast (about 2 packages)
1 cup warm water (110-115 degrees)

In a large bowl, mix together flour, wheat germ and powdered milk, using just 9 cups of flour to start.

In a smaller bowl, mix together evaporated milk, salt, honey and 3/4 cup butter. Dissolve yeast in warm water and, when bubbly, add to mixture. Mix together gently and add to flour mixture. Mix just until dough comes together. If dough seems excessively sticky or wet, add a bit more flour, a few tablespoons at a time. Cover bowl with plastic wrap and a towel and let rest for 20 minutes.

Knead dough gently on a lightly floured work surface for 10-15 minutes, until springy and soft. Place in a clean bowl and cover with a towel. Let rise in a warm place 30-60 minutes, until doubled in size.

Butter or grease 2 loaf pans.

Gently punch down center of dough and pull in the sides to form a ball. Place on lightly floured work surface and knead again for about 5 minutes. Divide dough in half and form each half into a log shape. Place each piece of dough into prepared loaf pans, seam side down, and brush with remaining melted butter. Set in a warm place, covered with a towel, for 20-30 minutes.

Place pans in a cold oven. Turn oven on to 350 and bake for approximately 45 minutes, until dough is golden brown and a sharp knife or skewer inserted in the center comes out clean.

