

Bread Recipe From Oma (Elisabeth Karner)

Recipe list:

2 sticks butter
1 3/4 cup milk
1/4 cup sugar
2 tsp salt
1/4 cup warm water
2 packages yeast
pinch sugar
2 eggs

Step 1:

2 sticks butter
1 3/4 cup milk
1/4 cup sugar
2 tsp salt

Place the above ingredients in a microwave safe bowl. Microwave just long enough to melt butter. Cool to lukewarm. It is cool enough if you can leave your finger in it for at least 5 seconds. *Heat oven to 170°F.

Step 2:

1/4 cup warm water
2 packages yeast
pinch sugar

While above mixture cools, fill the large Kitchen Aid mixing bowl with hot water to warm the bowl. Empty the water from the bowl, and add 1/4 cup warm water, a pinch of sugar and 2 pkg of yeast. Allow mixture to bubble.

Step 3:

When mixture in Step 2 has bubbled, add two eggs and beat with fork. Add Step 1 mixture to large mixing bowl in Step 2. Turn off oven.

Step 4:

Add 7 cups of flour slowly to mixture in large mixing bowl. Use Kitchen Aid dough hook and a 2 speed setting. Allow mixture to go about 5-7 minutes. Dough will be a bit soft and sticky. Dump the dough on the counter and clean the large mixing bowl. Spray bowl with non-stick cooking spray. Place dough in bowl, then flip dough so the oily bottom side becomes the top side. Cover with a non-fuzzy dish towel and place it in the warmed oven and let rise until double. It has risen enough when you stick your finger in it and the depression stays indented. Punch dough down and shape into loaves, rolls, etc. Let rise again.

Step 5:

Bake at 350°F until well-browned. Remove loaves and cool on a wire rack. Remove from pan after about 10 minutes.

Addition of extra flour will result in a dry, sub-standard product. When shaping dough, work in as little extra flour as possible.

*The directions to warm the oven to 170F is for those of us without a proofing oven.