

Sourdough Bread

The Recipe Box
(Breads)

1 1/2 c. bread flour	2/3 c. sugar
2 T. instant potato flakes	2 t. salt
2 T. sugar	1/2 c. oil
1 pkg. rapid rise yeast	1 c. lukewarm water
1 1/2 c. lukewarm water	butter
4 1/2 c. bread flour	

Mix together 1 1/2 c. bread flour, potato flakes, 2 T. sugar, yeast, and 1 1/2 c. water. Let rise 1 1/2 hours or until double in size. Mix in 4 1/2 c. bread flour, 2/3 c. sugar, salt, oil and enough lukewarm water (about 1 cup) to make a stiff dough. Knead 5 minutes, using more bread flour on counter, on hands, and in dough. Put in oiled bowl, and let rise until doubled (usually 1-1 1/2 hours). Put in two large, greased loaf pans. Let rise uncovered (usually 1 hour – until high enough to look like a good loaf of bread). Bake at 325° for 20-30 minutes or until done. Remove from oven and rub with butter to keep crust soft.

Challah Bread

The Recipe Box
(Breads)

1/3 c. warm water	1/4 c. oil
2 pkg. dry active yeast	2 c. milk
1 T. sugar	4 eggs
4 c. bread flour	3 c. bread flour
1/4 c. + 3 T. sugar	1 T. water
1 T. salt	sesame seeds

Mix 1/3 c. water, yeast, and 1 T. sugar, and let rest for several minutes. Combine 4 c. flour, 1/4 c. + 3 T. sugar, salt, oil, and milk, and mix 2 minutes. Add yeast mixture, and mix 2 more minutes. Add eggs one at a time, saving one yolk. Gradually add up to 3 c. flour to form a stiff dough. Knead in mixer 5-7 minutes. Knead by hand on floured surface until soft. Place dough in large, greased bowl, and let rise 1 hour until doubled. Punch dough down. Place on floured surface and divide into 3 equal portions. Divide 1 portion into 3 parts, roll parts into strips, and braid them. Repeat with second portion of dough. Divide third portion into 6 equal parts and roll. Make 2 braids. Place smaller braids on larger ones and tuck edges under. Place on greased baking sheet and cover for about 45 minutes or until doubled. Mix together saved egg yolk and 1 T. water. Brush mixture over dough and top with sesame seeds. Bake at 350° for 30 minutes.

Honey Butter Spread

The Recipe Box
(Breads)

1/2 c. butter, softened
1/4 c. honey

Beat butter and honey until smooth. Store in refrigerator.

Monkey Bread

The Recipe Box
(Breads)

4 cans of biscuits (10 per can)	2 c. sugar
3/4 c. margarine, melted	2 T. cinnamon
2 T. vanilla	dash of nutmeg

Quarter biscuits and roll pieces into balls. Stir together margarine and vanilla. Pour sugar onto separate plate and mix in cinnamon until sugar turns a light brown color. Add nutmeg. Dip each biscuit piece into margarine/vanilla mixture, then roll in sugar mixture and place in bundt pan. Pour leftover margarine on top and sprinkle with any remaining sugar mixture. Bake at 400° for 20-30 minutes (20 if room temperature, 30 if refrigerated).