



English Muffin Bread

PREP: 60 min.

INGREDIENT LIST:

- 5 1/2 cups all-purpose flour
- 2 packages/envelopes dry active yeast (about 2 Tbsp.)
- 1/4 tsp. baking soda
- 1 1/2 tsp. salt
- 1 Tbsp. sugar
- 2/3 cups dry milk powder
- 2 1/2 cups warm water (about 125-130°F)

RECIPE INSTRUCTIONS:

1. Preheat oven to 360°F.
2. Grease two bread loaf pans well with shortening.
3. Take 3 cups of flour and mix it with the yeast, baking soda, salt, sugar, dry milk, and warm water. Mix until smooth.
4. Gradually add the remaining 2 1/2 cups of flour. Mix until completely combined.
5. Divide evenly between the two bread loaf pans. Cover and let rise until doubled in size, about 20 minutes.
6. Bake for 17-20 minutes.
7. Immediately remove from bread pans. Let rest on a cooling rack.
8. Slice in 1/2" to 1" slices, toast to your liking, and top with butter or jam. Enjoy!

