



# Renate's White Bread

## Ingredients:

- 1 package dry yeast (2 ¼ teaspoon)
- ⅓ cup warm water
- 1 tablespoon sugar
- 6 cups unbleached flour
- 3 tablespoons Gluten (*leave out if allergic to Gluten*)
- 6 tablespoons unsalted butter (cold from fridge) *cut into smaller pieces*
- 2 teaspoons salt
- 1 ⅔ cups ice water

## Mix

- 6 cups unbleached Flour
- 3 tablespoons Gluten
- 6 tablespoons unsalted butter (cold from fridge) *cut into smaller pieces*
- 2 teaspoons salt

Use dough blade and mix Flour, Gluten, Butter and Salt on medium speed until mixed.

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In a bigger container add

- 1 package dry yeast (2 ¼ teaspoon)
- 1 tablespoon sugar

Stir in warm water - let stand until foamy about double the size, for maybe 10 minutes. After yeast bloomed, add 1 ⅔ cups ice water to yeast mixture and stir.

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With your machine running on a higher speed, pour in liquid slowly in a steady stream, only as fast as the flour absorbs it .

Continue processing until the dough does not stick to inside of work bowl and forms a ball.

Then let machine run for 14 minutes until dough is elastic and don't stick to bowl - should it stick just add a teaspoon flour at a time till non-stick.

Shape dough into a ball and place it in a very lightly floured large bowl and cover with saran wrap or a plate. Let rise in warm place until dough has doubled in bulk, about 1 ½ to 2 hours.

Punch down dough. Shape dough into 2 loaves and place each in a greased loaf pan and brush the top of dough with a little oil. Cover with Saran wrap and let rise in warm place until dough has risen about 45 minutes.

Bake on middle rack of preheated 375° F oven for 40 minutes.

Remove from pans and cool on wire racks.