# White Bread

## Ingredients

<table>
<thead>
<tr>
<th></th>
<th>50 Servings</th>
<th>100 Servings</th>
<th>Directions</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Weight</td>
<td>Measure</td>
<td>Weight</td>
</tr>
<tr>
<td>Active dry yeast (see Special Tip)</td>
<td>2 Tbsp</td>
<td>2 tsp</td>
<td>2 ⅞ oz</td>
</tr>
<tr>
<td>Water, warm (110° F)</td>
<td>½ cup</td>
<td></td>
<td>1 cup</td>
</tr>
<tr>
<td>Enriched all-purpose flour</td>
<td>2 lb 3 oz</td>
<td>2 qt</td>
<td>4 lb 6 oz</td>
</tr>
<tr>
<td>Instant nonfat dry milk</td>
<td>½ cup</td>
<td>2 Tbsp</td>
<td>3 oz</td>
</tr>
<tr>
<td>Sugar</td>
<td>2 ¼ oz</td>
<td>½ cup</td>
<td>4 ⅞ oz</td>
</tr>
<tr>
<td>Salt</td>
<td>1 Tbsp</td>
<td>2 Tbsp</td>
<td></td>
</tr>
<tr>
<td>Water (70-75° F)</td>
<td>2 cups</td>
<td></td>
<td>1 qt</td>
</tr>
<tr>
<td>Shortening</td>
<td>2 ¼ oz</td>
<td>½ cup</td>
<td>4 ⅞ oz</td>
</tr>
</tbody>
</table>

## Directions

1. Dissolve dry yeast in warm water. Let stand for 4-5 minutes.
2. Place flour, dry milk, sugar, and salt in mixer bowl. Blend with dough hook for approximately 2 minutes on low speed.
3. Add water and mix for 1 minute on low speed.
4. Add dissolved yeast and mix for 2 minutes on low speed.
5. Add shortening and mix for 2 minutes on low speed.
6. Knead dough on medium speed for 8 minutes, or until dough is smooth and elastic.
7. Place dough in warm area (about 90° F) for 45-60 minutes.
8. Divide dough into pieces, 1 lb 15 oz each. For 50 servings, divide into 2 pieces. For 100 servings, divide into 4 pieces. Shape each piece into a loaf and place in loaf pan (4 ½" x 16 ⅝" x 4") which has been lightly coated with pan release spray. For 50 servings, use 2 pans. For 100 servings, use 4 pans.
9. Place pans in a warm area (about 90° F) until double in size, 45-55 minutes.
10. Bake until lightly browned:
    - Conventional oven: 400° F for 20-25 minutes
    - Convection oven: 375° F for 18-22 minutes
12. Optional: Brush top of each loaf lightly with melted margarine or butter (approximately 1 ½ tsp per loaf) while warm.
Special Tip:
To use high-activity (instant) yeast, follow directions below or manufacturer's instructions.


For 100 servings, omit step 1. In step 2, add ¼ cup high-activity (instant) yeast. In step 3, add 1 qt 1 cup water (110° F). Omit step 4. Continue with steps 5. In step 6, knead for 10 minutes. Continue with steps 7-12.

Variations:
A. Oat Bread

50 servings: Follow step 1. In step 2, use 1 lb 13 oz (1 qt 2 ½ cups) enriched all-purpose flour and 7 oz (2 ¾ cups) rolled oats. Continue with steps 3-12.

100 servings: Follow step 1. In step 2, use 3 lb 10 oz (3 qt 1 cup) enriched all-purpose flour and 14 oz (1 qt 1 ½ cups) rolled oats. Continue with steps 3-12.

B. Oat Bread With Honey

50 servings: Follow step 1. In step 2, use 1 lb 13 oz (1 qt 2 ½ cups) enriched all-purpose flour and 7 oz (2 ¾ cups) rolled oats. Omit sugar. In step 3, combine 3 ¾ oz (⅓ cup) honey with water. Continue with steps 4-12.

100 servings: Follow step 1. In step 2, use 3 lb 10 oz (3 qt 1 cup) enriched all-purpose flour and 14 oz (1 qt 1 ½ cups) rolled oats. Omit sugar. In step 3, combine 7 ½ oz (⅔ cup) honey with water. Continue with steps 4-12.

C. Raisin Bread

50 servings: Follow step 1. In step 2, add 1 ½ tsp ground cinnamon. Continue with steps 3-5. In step 6, add 13 oz (2 cups) †plumped raisins during last 2 minutes of mixing. Continue with steps 7-12.

100 servings: Follow step 1. In step 2, add 1 Tbsp ground cinnamon. Continue with steps 3-5. In step 6, add 1 lb 10 oz (1 qt) †plumped raisins during last 2 minutes of mixing. Continue with steps 7-12.

†To plump raisins, cover the fruit with very hot tap water. Soak 2-5 minutes. DO NOT OVERSOAK. Drain well before using.
D. Wheat Bread

50 servings: Follow step 1. In step 2, use 1 lb 10 oz (1 qt 1 ¾ cups) enriched all-purpose flour and 9 oz (2 ¼ cups) whole wheat flour. Continue with steps 3-12.

100 servings: Follow step 1. In step 2, use 3 lb 4 oz (2 qt 3 ½ cups) enriched all-purpose flour and 1 lb 2 oz (1 qt ¼ cup) whole wheat flour. Continue with steps 3-12.

E. Wheat Bread With Honey

50 servings: Follow step 1. In step 2, use 1 lb 10 oz (1 qt 1 ¾ cups) enriched all-purpose flour and 9 oz (2 ¼ cups) whole wheat flour. Omit sugar. In step 3, mix 3 ¾ oz (⅓ cup) honey with water. Continue with steps 4-12.

100 servings: Follow step 1. In step 2, use 3 lb 4 oz (2 qt 3 ½ cups) enriched all-purpose flour and 1 lb 2 oz (1 qt ¼ cup) whole wheat flour. Omit sugar. In step 3, mix 7 ½ oz (⅔ cup) honey with water. Continue with steps 4-12.

<table>
<thead>
<tr>
<th>Nutrients Per Serving</th>
<th>Calories</th>
<th>93</th>
<th>Saturated Fat</th>
<th>0.36 g</th>
<th>Iron</th>
<th>1.03 mg</th>
</tr>
</thead>
<tbody>
<tr>
<td>Protein</td>
<td>2.59 g</td>
<td></td>
<td>Cholesterol</td>
<td>0 mg</td>
<td>Calcium</td>
<td>14 mg</td>
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<tr>
<td>Carbohydrate</td>
<td>17.11 g</td>
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<td>Vitamin A</td>
<td>20 IU</td>
<td>Sodium</td>
<td>145 mg</td>
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<tr>
<td>Total Fat</td>
<td>1.51 g</td>
<td></td>
<td>Vitamin C</td>
<td>0.1 mg</td>
<td>Dietary Fiber</td>
<td>0.7 g</td>
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