

BASIC WHITE BREAD from Sensible Cooking

5 1/2 cups hot water (hot to touch, not enough to burn)
1 1/2 cups oil
3/4 cups honey
3/4 cup applesauce
3/4 cup dried milk powder
3/4 cup dried mashed potatoes
2 Tbsp. dough enhancer
2 Tbsp. gluten
2 Tbsp. salt
2 Tbsp. Saf yeast
12- 16 cups white bread flour

Pour water into the Bosch bowl equipped with the dough hook. Add oil, honey, and applesauce. Add 6 cups of flour, dough enhancer, dried milk powder, dried mashed potatoes, gluten and yeast. Jog on the "M" switch and mix well. Add salt and additional flour and turn to speed two on the Bosch Universal plus machine. Continue to add flour, 1/4 cup at a time until dough pulls away from side of mixing bowl. Knead on speed 2 for 2 to 5 min. Oil hands or grease hands and counter. Divide dough into equal parts. Put into greased bread pans and let rise, (not more than 20 min.) Bake at 325 degrees to 350 degrees F for 25 to 30 min. Makes 5 laves of bread, or 3 laves of bread plus cinnamon rolls and a pizza. Bake cinnamon rolls only 20 min.

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