

Homemade English Muffin Bread

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Ingredients

- 2 1/2 cups warm water
- 3 1/2 teaspoons yeast
- 1 Tablespoons salt
- 1 1/2 Tablespoons sugar (or raw sugar)
- 5 1/2 cups flour (I used unbleached all-purpose flour.)

Steps

1. Mix together all ingredients in a KitchenAid or by hand with a wooden spoon. Cover bowl with a cloth and let dough rise in a warm place until doubled (skip this step if using rapid rise yeast).
2. Punch down and spoon dough into two well-greased loaf pans (dough will be extremely sticky). Let dough rise again in pans until it reaches the top of the pans.
3. Bake at 350 degrees for 45 minutes, or until golden brown.
4. Remove from oven. Brush with butter.
5. Cool completely before cutting. Best served warm or toasted with butter and jam/jelly or honey.
6. Makes two loaves.
7. To freeze: Let loaf cool completely. Slice and put in an airtight ziptop freezer bag in the freezer for up to six weeks.
8. To thaw: Remove the desired number of slices and let thaw at room temperature for 30 minutes to one hour (or thaw in the microwave). Warm in the oven or microwave or toast.

