

# Yeast Breads

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## Basic White Bread

1/2 cup milk

3 tbsp. Sugar

2 tsp. Salt

3 tbsp. Butter

2 packs yeast

1 1/2 cups warm water

5-6 cups all-purpose flour

Combine milk, sugar, salt, and butter. Heat over low heat until butter melts and sugar dissolves. Cool to lukewarm. Dissolve yeast in warm water in a warmed bowl. Add lukewarm milk mixture and 4 1/2 cups of the flour. Mix for one minute. While still mixing, add remaining flour, 1/2 cup at a time, until dough cleans sides of bowl and is slightly sticky to touch. Place in a greased bowl, cover it, and let rise for 1

hour. Punch down dough and divide in half. Shape each half into a loaf. Place in a loaf pan. Cover and let rise for an hour. Bake at 400 degrees for 30 minutes. Remove from pans immediately and cool on wire racks.



## Cinnamon Bread

1 cup milk  
1/4 cup water  
1/3 cup butter  
6 1/2 to 7 1/2 cups flour  
6 tbsp. Sugar  
1 1/2 tsp. Salt  
2 packs yeast  
3 eggs  
1/2 cup sugar  
2 tsp. Cinnamon  
2 tbsp. Melted butter  
1 egg white, beaten

Combine milk, water, and 1/3 cup butter in small saucepan. Heat over low heat until liquids are very warm. Butter does not need to melt. Place 6 cups of the flour, 6 tbsp. Sugar, salt, and yeast in bowl. Mix slowly for 15 seconds. Gradually add eggs and warm liquids and mix for one minute longer. While still mixing, add remaining flour, 1/2 cup at a time, until dough cleans sides of bowl. Knead for 2 minutes longer. Place in a greased bowl, cover, and let rise for 35 minutes. Combine 1/2 cup sugar and cinnamon in small bowl, set aside. Punch down dough and divide in half. Roll each half into a rectangle. Brush each half with melted butter and sprinkle with cinnamon-sugar mixture. Roll dough tightly into loaves. Place in loaf pans. Cover and let rise for 35 minutes. Bake at 375 degrees for 40 minutes. Remove from

oven and brush with beaten egg white. Return to oven and bake 5 minutes longer. Remove from pans immediately and cool on wire racks.



## Sixty-Minute Rolls

1 cup milk  
1/2 cup water  
1/4 cup butter  
4-5 cups flour  
3 tbsp. Sugar  
1 tsp. Salt  
2 packs yeast

Combine milk, water, and butter in small saucepan. Heat over low heat until liquids are very warm.

Butter does not need to melt. Place 3 1/2 cups of the flour, sugar, salt, and yeast in a bowl. Mix for 15 seconds. Gradually add warm liquids to flour and mix one minute longer. While Continuing to mix, add remaining flour, 1/2 cup at a time, until dough cleans sides of the bowl. Knead for 2 minutes longer.

Place in a greased bowl, cover, and let rise for 15 minutes. Turn dough onto a floured board. Shape as desired. Cover and let rise in a slightly warm oven for 15 minutes. Bake at 425 degrees for 12 minutes.

Remove from cookie sheet and cool on wire racks.



## French Bread

2 packs yeast  
2 1/2 cups warm water  
1 tbsp. Salt  
1 tbsp. Melted butter  
7 cups flour  
1/4 cup cornmeal

1 egg white

1 tbsp. Cold water

Dissolve yeast in warm water in warmed bowl. Add salt, butter, and flour. Mix for one minute. Knead for 2 minutes longer. Dough will be sticky. Place in a greased bowl, cover, and let rise for 1 hour. Punch down dough and divide in half. Roll out each half into a rectangle. Roll up tightly. Cover, let rise for one hour. With a sharp knife, make four diagonal cuts in each loaf. Bake at 450 degrees for 25 minutes.

Remove from oven. Brush with egg white and cold water together with a fork. Return to oven and bake 5 minutes longer. Remove from baking sheets and cool on wire racks.



## Challah

2 packs yeast

1 cup lukewarm water

Dissolve the yeast and sugar in the water. Let stand 5 minutes.

2 tbsp. honey

1/4 cup soft butter

4 eggs, beaten

1 tbsp. salt

6-8 cups flour

Set aside about 3 tbsp. of the beaten egg.

Beat the honey, remaining eggs, butter, salt, and about 2 cups of the flour into the yeast mixture.

Gradually mix in remaining flour.

Put the dough onto a floured surface. Knead 15-20 minutes, until smooth, uniform, and unsticky. Place the kneaded dough into a large, buttered bowl, cover with a damp towel. Let rise in a warm place until doubled in bulk, about 1 hour. Punch down the risen dough and return it to the floured surface. Knead

for 5 minutes and divide into thirds. Knead each third 5-10 minutes. Gradually transform it into a 1 1/2 inch diameter snake. Line 3 snakes up, and let them rest 10 minutes. Seal the ends with a little water after braiding them.

Place the braided Challah on a large tray. Let rise until doubled in bulk. Brush with the beaten egg that you set aside. Bake at 375 for 30-40 minutes.



## Soft Pretzels

1 pack dry yeast

1 1/2 cups lukewarm water

3/4 tsp. salt

1 1/2 cups tsp. sugar

4 cups flour

1 egg

Soften yeast in lukewarm water in large bowl. Add salt and sugar. Mix in flour and kneed dough to make soft. Do not let rise. Cut into small pieces. Roll into pencil sized ropes. Twist into pretzels. Place on a greased and floured baking sheet. Bake at 400 degrees for 15 minutes.



## Cinnamon Rolls

3 cups flour

3 tbsp. melted butter

2 tbsp. sugar

1 tsp. salt

1 pack yeast

1 1/2 cups water

Extra melted butter

Cinnamon

Mix together butter, water, yeast, sugar, and dry milk.

Place them all in a large bowl. Knead dough for five minutes. Roll into a rectangle. Brush on melted butter and sprinkle with brown sugar and cinnamon. Roll up the long way and cut into small pieces. Bake at 365 degrees for 15-20 minutes.



## Poppyseed Bread

Disolve 1 Package of Dry Yeast & 1 tpx. Sugar in 1/4 cups lukewarm water. Let stand 10 minutes. Add 1/2 cup lukewarm scalded milk and 1/2 cup sifted flour. Blend 1/4 cup butter, 1/3 cup sugar, 2 eggs, 1/4 tsp. salt. Add to yeast mixture. Stir in 1/2 tablespoons vanilla, 1 teaspoon lemon rind, and 3 cups sifted flour. Knead 10 minutes. Dough will be soft. Put in greased bowl, cover with cloth & place in warm spot until double in bulk. Punch down and let rise again until double in bulk. Roll out to 1/4 inch thickness. Brush with beaten Egg White. Spread filling. Roll up. Place on Greased backing sheet. Let rise. Bake 10 minutes at 350 degrees. Then reduce the heat to 300 degrees and bake it for 50 minutes. For sheen, brush top with beaten egg yolk just before the bread is done.



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