

ABRAM'S BREAKFAST BREAD

2 cups milk
¼ pound (1 stick) unsalted butter
1 teaspoon salt
2 tablespoons sugar
2 packages active dry yeast
2/3 cup warm water
6 – 7 cups all-purpose flour
1 egg lightly beaten

Scald the milk in a small pot. Stir in the butter, salt and sugar. Transfer to a large bowl and cool to lukewarm.

Dissolve the yeast in the warm water and add to the milk mixture. Mix 3 cups of flour into the liquid ingredients. Stir in the egg. Add 3 more cups flour and knead until smooth and elastic. Add more flour if necessary. Let rise in a buttered bowl covered in plastic wrap until doubled in bulk. (About one hour).

Butter two 9x5x3 inch loaf pans. Punch dough down and divide in half. Form loaves and place in pans. Cover with plastic wrap and let rise again until loaves almost reach pan tops. (About 20 – 30 minutes).

Preheat oven to 350 degrees.

Bake for 40 – 50 minutes until browned and hollow sounding when tapped.

Remove from pans and cool on racks.

Enjoy!!!