



# Kitchen Cheat Sheet: Amish White Bread

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## Tips and Extras

- If you've had trouble with homemade bread recipes before be sure to read these posts on troubleshooting and tips:
- [Yeast Baking Tips](#)
- [Troubleshooting](#)
- If you want something less sweet you can cut the sugar in half. It will change the texture a bit, but it will still be great.
- This is one recipe I don't often use butter in. I use organic extra-virgin coconut oil because it adds just a little flavor to the bread.
- Light vegetable oil will work, too. Try it with coconut oil, light vegetable oil, or melted butter, and just see what you like best.
- Make sure whatever you use is melted and cooled to 100F before adding.
- Sometimes this is called Amish Milk Bread – either way, it's the same wonderful recipe!
- Mix 1 egg yolk with a tablespoon of water and gently brush over the top of the risen bread just before popping it into the oven. This gives is a soft-ish, glowy, golden crust.

## 🍷 Help it rise!

There are definitely a lot of ways to get yeast dough to rise – such as keeping it in the oven with the light on, etc.

My favorite is to use a natural dough enhancer like one of these–

- Ground ginger helps to activate the yeast and really get it going.
- Potato water strengthens the structure of the dough allowing it to rise higher.

Click through to [7 Ingredients to Help Your Bread Rise](#) to find more ideas

## Storage

### Refrigerator:

Let the finished bread cool completely then wrap in plastic wrap, use an airtight container, or use a bread bag.

Homemade bread gets stale more quickly than commercial breads so plan on eating or freezing within 2 days.

### To freeze

To freeze just wrap in plastic wrap, then aluminum foil, and freeze for up to 3 months.

I like to slice the bread before freezing and place parchment paper between the slices so I can thaw just one or two pieces at a time.

## Faqs

**Is the nutritional info for the whole loaf or per slice and if so how thick of a slice is that calculated for?**

Per slice. And I figure 8 slices per loaf.

**Is there a difference in kneading with your hands or in a mixer?**

There may be a slight difference in how it rises and texture but it would be so minimal that you wouldn't notice. Kneading by hand is hard and takes longer, though.

## Variations

- Dinner rolls - just make this dough all the way through shaping and then follow my cloverleaf rolls instructions.
- Cinnamon rolls -make big fluffy cinnamon rolls with this dough and these instructions.
- Sweet rolls
- Hamburger buns
- Cinnamon swirl loaf
- Add 2 cups raisins
- Add 2 cups chocolate chips
- Add 2 cups chopped nuts
- If you want a real treat, try it with a spoonful of this apricot pineapple jam!

## Time Saving Tip!

After the first rise and shaping, sometimes I'll let the dough rise overnight in the fridge. If I know I'm going to do this I'll add 1/4 teaspoon extra yeast to the recipe. Be sure to oil the tops well, spray plastic wrap with no-stick spray, and cover the dough lightly. Next morning let it sit at room temperature for 15-30 minutes if you have time and then bake as normal. No time? Just pop it in the oven straight from the fridge.



## Must have tools: essential equipment

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I use a Bosch to make bread with. I love my Kitchenaid for making 1 or 2 loaves once in awhile but it just doesn't handle a large amount of heavy doughs as well as I'd like. If you plan on making bread often I'd recommend saving up for a Bosch. It lasts forever. You won't regret it.

You'll also need -

- two 9 by 5 inch loaf pans (measured from outside edge to outside edge. 1- 1/2 quart)
- instant read thermometer