



## *Kitchen Cheat Sheet: Woolworth's Cheesecake*



### *Tips*

- Measure the flour correctly. Too much flour is the fastest route to dense bread that could qualify as sporting equipment. Spoon flour into the measuring cup and level it off rather than scooping directly from the bag.
- Warm means warm. Not “lava from the center of the earth.” Your water and milk should feel comfortably warm, not hot. Too much heat can kill the yeast and suddenly nobody’s rising to the occasion.
- Use fresh yeast. If your yeast has been lurking in the pantry since cable TV was thriving, it may be time to let it go. Fresh yeast = happier bread.
- Don’t use the rapid cycle. This recipe does best with the basic or regular bread setting so the dough has enough time to rise properly. We’re making bread, not racing for pink slips.
- Peek during the knead cycle. After a few minutes, check the dough. It should look smooth and slightly tacky, not dry and crumbly or soupy enough to qualify as chowder. Add a teaspoon of flour or water if needed.
- Brush the top with melted butter while warm. This keeps the crust softer and adds that little extra something that makes homemade bread feel like somebody around here still has standards.
- Let it cool before slicing. I know. The smell is offensive in how persuasive it is. But give the loaf at least 30 minutes to cool or you’ll end up with gummy slices and regret.

### *Storage*

- 🍞 Counter storage: Once completely cool, keep the bread in an airtight container or bread bag at room temperature for up to 3 days. If your house is warm or humid (hello, Texas), it may be happiest closer to 2 days before it starts acting suspicious.
- 🧊 Don’t refrigerate it. Refrigerators have a special talent for turning homemade bread sad and stale faster than necessary. We don’t support that kind of negativity here.
- ❄️ Freeze for later: This bread freezes beautifully. Slice the loaf first if you want easy toast or sandwich access later, then tuck it into a freezer bag for up to 3 months. Future You will feel wildly organized.
- 🔥 To refresh it: If the loaf starts feeling a little tired after a day or two, toast it, warm it for a few minutes in a low oven, or add an unreasonable amount of butter and call it problem-solving.

## FAQs

### **Why isn't this as fluffy as the original Amish White Bread?**

Because bread machines are practical little workhorses, not magicians. My original oven-baked Amish White Bread is softer, fluffier, and more cloud-like. This version has a slightly tighter crumb and sturdier texture, which honestly makes great sandwich bread.

### **Can I use all-purpose flour instead of bread flour?**

Yes, but bread flour works better in the bread machine and gives the loaf more structure. All-purpose flour may give you a softer loaf, but it can also rise less consistently.

### **Can I use instant yeast instead of active dry yeast?**

Absolutely. Instant (rapid rise) yeast works just fine. Use the same amount and follow your bread machine instructions for where to add it.

### **What bread machine setting should I use?**

Choose the basic, white bread, or regular cycle depending on what your machine calls it. Skip rapid bake for this recipe. Good bread takes a little patience, even if the machine is doing most of the work.

### **My bread machine only has one rise cycle. What should I do?**

If your machine allows it, restart the dough after the first rise cycle finishes so the bread rises twice. That extra rise helps improve texture and softness.

### **Why did my loaf sink in the middle?**

Usually too much liquid, too much yeast, or humidity throwing its weight around. If your kitchen feels sticky enough to qualify as soup weather, reduce the liquid by a tablespoon next time.

### **Why is my bread dense?**

Too much flour, old yeast, or liquid that was too hot or too cold are the usual suspects. Bread flour should be spooned and leveled, not scooped like you're digging for buried treasure.

### **Can I make this recipe dairy free?**

Yep. Swap the milk for an unsweetened dairy-free milk and use vegan butter or skip the butter brushed on top.

### **Can I freeze the loaf?**

Absolutely. Slice it first if you want easy toast access later. Freeze in an airtight bag for up to 3 months and thaw slices as needed.

### **Can I double this recipe?**

Probably not unless your bread machine is large enough and your manual specifically says it can handle larger loaves. Overfilled bread machines have been known to create chaos.

### **Why add ginger to bread?**

You won't taste it. Promise. Ginger gives the yeast a tiny boost and helps the dough rise more consistently. Think of it as coffee for bread.

### **What's the best way to keep homemade bread soft?**

Store it airtight at room temperature and brush the top with melted butter after baking. For longer storage, freeze it. Homemade bread doesn't have preservatives, which is annoying but also why it tastes like actual food.