

## **Homemade Bread**

½ cup water  
2 ¼ teaspoons yeast  
3 Tablespoons sugar or honey  
2 Tablespoons butter  
1 ½ teaspoons salt  
½ cup sour cream  
3 cups flour

This bread turns out wonderful whether it is made by hand, bread machine or mixer. Start with running your hot tap water and get it about as hot as you can in a nice size bowl. In this order add yeast next sugar, butter, and salt. Stir it gently just to mix it up a little. Give it a minute or two to begin to foam, due to elevation changes you could wait about 10 minutes. Any longer and I would try again. This will tell you that your yeast is active and you will get a good rise with your bread.

Add the sour cream and mix in pretty well not perfect. Last add your flour (I measure this out while waiting for my yeast to form). Stir in for a while and then begin to knead for about 4 minutes.

Let rise till double in size or about an hour. Punch dough down and knead again.

Lay into a greased 10 or 12 inch dutch oven. I will sometimes line the dutch oven with tinfoil and butter it up and bake on this. The bread will lift out with the tinfoil and is easy clean up for a crowd.

## **Kneading**

Don't just pull, tug and beat. You lift up one side of the dough and push it down into the middle. Then lift an opposite side of the dough and push it down into the middle. You may add a little bit of flour if necessary. You don't want the dough to stick to your fingers.

If the dough is too sticky it will rise perfect and then fall over because it is too heavy from the moisture. I made lots of mistakes at first and then you will start to become comfortable with it and understand. Everyone loves mistakes (even if it goes to the dogs) otherwise it is fun to offer a homemade loaf of bread in such a fast pace time.