

Honey White

Yields 1 Loaf

This easy loaf has the subtle tang of honey, making it the perfect slice for your morning toast.

Ingredients:

1 ¼ c warm milk
3 tablespoons unsalted butter
5 tablespoons honey
1 ¾ teaspoons active dry yeast (1 package)
3 c bread flour
¾ teaspoons kosher salt
1 teaspoon warm water

Directions:

1. In a large bowl, combine milk, butter, 1 tablespoon of honey, and yeast. Stir to dissolve and let stand until foamy, about 10 minutes.
2. Add another 3 tablespoons honey and 1 c flour. Stir to combine. Add salt and enough remaining flour to create a firm dough. Turn out onto a floured surface and knead 8-10 minutes. Return to bowl, dust with flour, and cover loosely with a damp cloth or plastic wrap. Rise at room temperature until doubled in volume, about 1 hour.
3. Coat a 9x5" loaf pan with pan spray, and line the bottom and short sides with a strip of parchment. Turn risen dough onto a floured surface and shape into an oblong loaf. Place into prepared pan; set aside to proof for 30 minutes. Preheat oven to 350°F.
4. Combine remaining tablespoon of honey with a teaspoon of warm water, and brush gently over the surface of the risen dough. Bake until golden brown and hollow sounding, about 30-40 minutes. Cool 10 minutes, remove from pan, and cool completely on a rack.