



Artisan White Bread

Make a loaf of soft and delicious bread in your oven or in a bread maker using our [All-Purpose Flour Artisan Blend](#).

Ingredients

For Bread Makers

- 2½ cups [Pamela's All-Purpose Flour Artisan Blend](#)
- 2¼ tsp yeast
- 1½ tsp salt
- 1/8 tsp baking soda
- 1 cup warm water (100°)
- 2 TBSP honey or agave
- 2 eggs
- 2 TBSP oil

For Oven Baking

- 3¾ cups [Pamela's All-Purpose Flour Artisan Blend](#)
- 2¼ tsp salt
- 3½ tsp yeast
- 1½ cups warm water (100°)
- 2 TBSP agave or honey
- 3 eggs, large
- ¼ cup plus 2 TBSP oil

Directions

FOR BREAD MAKERS:

Settings: Basic White Bread, 2 lb loaf, Medium Crust. Do not use gluten-free setting.

In a medium bowl, whisk together the All-Purpose Flour Artisan Blend, yeast, salt, and baking soda. In a 2 cup liquid measuring cup, combine oil, eggs, warm water and honey. Pour all liquids into bread maker, then add dry ingredients. Start machine and scrape down sides and corners of pan while dough is mixing. After baking, remove from pan and let cool before slicing.

FOR OVEN BAKING:

Proof yeast by sprinkling yeast on top of warm water (100°). Whisk dry ingredients in bowl of stand mixer. Mix together honey, eggs and oil. Make a well and add the egg mixture, and yeast with water. Mix on low until flour is moistened. Mix on high just until totally mixed, less than a minute.

Scoop into pan sprayed with cooking spray. If using an 8" x 4" pan, fit the pan with a PARCHMENT COLLAR to make a taller loaf. Smooth top with oil and cut a couple of small slits in the top to

prevent uneven splitting while baking.

Drape with plastic wrap and let rise to double in warm draft-free spot or barely-warm oven. Preheat oven to 350°. Bake 60 to 70 minutes until light feeling and nicely browned (200° on instant read thermometer).

Chef's Note: An 8" x 4" pan makes a traditionally shaped piece of bread, with domed top. If you use an instant read thermometer, remember that the temperature will continue to rise about 5° after removing from oven, for a final 205°.

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