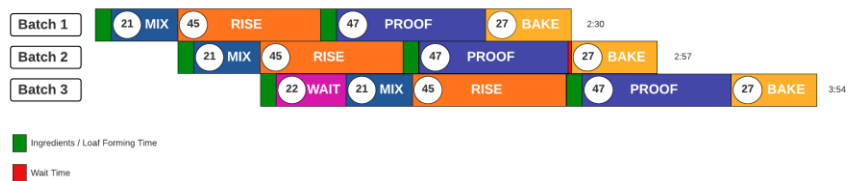


White Bread Staggered Batches

Save time and energy costs by preparing multiple batches of bread to be baked sequentially. Each additional pair of loaves only add the baking time to the total time. I mix my dough in a bread machine, but find the bread turns out much better when baked in an oven. Also you can mix enough dough to make two loaves at once. Because the loaves need to proof in a pan, at least 2 pairs of pans are needed. 3 pairs of pans would allow for baking 3 or more batches without any gaps waiting for pans to come out of the oven.

2 Pairs of Pans

(Batch 3 needs to be delayed until first pair of pans are out of oven)



3 Pairs of Pans

(pans from Batch 1 available to proof Batch 4 ...)



Recipe

261 g	Water
211 g	Milk
671 g	All Purpose Flour
74 g	Softened Butter
30 g	Sugar
14 g	Salt
2.5 tsp	Yeast

You can make a batch of raisin bread by adding 1.5 tablespoons of cinnamon and 1 cup of raisins late in the mixing cycling. I recommend saving raisin bread batches to the end as the cinnamon will flavor the plain batches unless the mixing pan and machine lid is thoroughly cleaned.

Optional Preferment

I've found a preferment improves the bread quality and extends the counter life, so I highly recommend preparing one. 8 to 12 hours ahead of time (after dinner the night before if making in the morning), add 200g of water and 200g of the flour into a bowl with a pinch of yeast. Mix until combined and let sit covered on counter. Prepare one for each batch.

Add Ingredients

- If your bread machine has a preheat option it should be turned off.
- Set the bread machine to its dough cycle.
- Add remaining 61g of water (*full amount if not using a preferment*) and milk to a bowl and heat for 40 seconds in a microwave.
- Add the sugar and yeast to the mixing container.
- Add the warmed liquid to the mixing bowl.
- Add the remaining 471g of flour to the mixing bowl (*full amount if not using a preferment*).
- If using a preferment, add the mixture to the mixing bowl.
- Soften the butter and add to mixing bowl.
- Add the salt

Rise

- After mixing stops, cancel the cycle, transfer to a large oiled bowl and cover for an initial 45 minute rise.
- Repeat the Add Ingredients step for the next batch.

If using 2 pairs of pans the 3rd batch mixing start will need to be delayed by about 22 minutes. I do this by turning the preheat back on. If I'm only doing 3 batches I'll let the 3rd batch rise in the bread machine.

Proof

I usually proof my bread in an empty dishwasher. I turn on a kettle just before I start forming the loaves and place a pan of hot water at the bottom of the dishwasher.

- After 45 minutes knock down the dough and turn out onto a floured surface.
- Divide in two, form loaves and pan.
- Let proof for 47 minutes (covered or in improvised proofer).

For the first batch set your oven to 375°F to preheat about 35 minutes after you finish forming the loaves. I usually just set the timer for the first batch proof to 35 minutes to remind me to turn the oven on.

Bake

- Bake for 27 minutes at 375°F.
- Place on rack until cooled.