

# *english muffin bread*

## ingredients:

*5 1/2 cups warm water*

*3 Tablespoons yeast*

*2 Tablespoon salt*

*3 Tablespoons sugar*

*11 cups flour*

## directions:

combine water, sugar, salt and yeast in an extra large bowl. stir with wire whisk until dissolved. add 1/2 off the flour and stir well with a wooden spoon. Add the rest of the flour, stir well (will appear lumpy). cover and let rise double in size. spray spoon with cooking spray. gently divide dough into fourths. put in four loaf pans coated with cooking spray. use a rubber spatula to gently spread evenly - dough is very sticky and not meant to be overly handled. bake in a preheated 350 oven for 28 - 30 minutes or until golden on top. remove from oven and remove from pans immediately. flip loaves on their sides to cool on a wire rack.

once completely cooled, you can: store in bread bag (air-tight), freeze additional loaves, share one with a neighbor (wrap in parchment paper and tie with a string - leave open on ends if delivering bread warm).

best when eaten, toasted.