

Shirley's Bread Recipe

Yield: Bread loaves or buns

Prep time: ~1 hour (including rise times)

Bake time: 18–20 minutes

Oven temperature: 350°F (175°C)

Ingredients

- 3 cups warm water
- 1/2 cup sugar
- 1 tsp salt
- 6 tbsp oil (about 1/3 cup)
- 2 tbsp yeast
- 2 eggs (beaten)
- 6 to 8 cups flour
- *Egg wash:* 1 egg mixed with a splash of water

Instructions

1. **Combine Liquids & Yeast:** In a large mixing bowl, combine the warm water, sugar, salt, oil, and yeast.
2. **Add Eggs:** Add the beaten eggs to the mixture and stir well.
3. **Incorporate Flour:** Gradually mix in the flour, adding enough until the dough is smooth and no longer sticky.
4. **First Rise:** Let the dough rise in the bowl for 15 minutes.
5. **First Punch Down & Second Rise:** Punch the dough down, then let it rise again for 15 minutes.
6. **Second Punch Down & Third Rise:** Punch down one more time.
7. **Shape & Final Rise:** Cut dough and place into prepared bread pans, or shape into buns. Cover and let rise for 1 hour.
8. **Bake:** Brush the top of the risen dough with an egg wash (egg + water mixture). Bake at 350°F for 18–20 minutes, or until golden brown.