

## Basic Bread Recipe

4-1/2 CUP WARM WATER  
2-1/2 TBL DRY YEAST  
4-1/4 LB BREAD FLOUR  
2 TBL SALT

9 CUP WARM WATER  
1/3 CUP DRY YEAST  
8-1/2 LB BREAD FLOUR  
1/4 CUP SALT

Pour the warm water in the Hobart mixing bowl. Add the yeast and dissolve, stirring occasionally. Pour the flour on top of the water. Add the salt and mix with the dough hook for about 8 minutes.