White Batter Bread

Amount 1 sandwich loaf

Ingredients

- 1 cup milk, warmed to 105-110 F
- 1 1/8 teaspoons (half of one envelope i.e. 1/8 ounce or 3 1/2 grams) active dry yeast
- 1 tbsp sugar
- 1 tsp salt
- 2 tbsp unsalted butter, melted
- 2 cups all-purpose flour

Steps

1. Whisk yeast into warmed milk and set aside for 5 minutes.
2. Whisk together yeast mixture, sugar, salt and butter. Beat in flour (with a wooden spoon or paddle of an electric mixer) half at a time to make a smooth batter -- beat for 3 to 4 minutes with a machine or 5 minutes by hand.
3. Butter a 9x5x3" loaf pan. Pour batter into pan and cover with a piece of buttered plastic wrap and let rise for one hour.
4. About 20 minutes before it is done rising, preheat your oven to 400 deg and remove the plastic from your loaf.
5. Place bread in oven and reduce temperature to 375 deg. Bake for 30 minutes, or until an instant-read thermometer inserted into the middle of the bread reads 210 deg.