

Momma's Onion Bread

Prep 3 - 4 hour

Bake 40 - 50 Min

Makes 2 large loaves

Preheat oven

375° for Glass

350° for Non Stick / dark pans

2 bread pans, Sauce pan

1 candle (use while chopping onions)

Mixer optional can be done by hand.



Ingredients

2 cups Milk

6 tablespoons Sugar

2 tablespoons Salt (table or sea salt)

3 tablespoons Butter, plus extra for pan

3 packages Yeast

¾ cup Luke warm water

2 medium (about 2 cups) Onions chopped I use Vidalia

8 cups All Purpose Flour or Bread Flour, plus more for kneading surface and pans

Directions

Scald Milk with sugar, salt, and butter, in sauce pan till hot and sugar is dissolved.

Allow to cool to room temp (I use an Ice water bath to speed up cooling)

Proof the yeast in lukewarm water (about 10 minutes)

Light candle (burns off onion fumes), and chop onions (medium to small)

Combine the cooled milk mixture, onions, and yeast in a large mixing bowl.

Whisk in 1 cup of flour till well combined, and continued adding 1 cup till a thick and a mixing paddle attachment or spoon is needed.

When dough is formed attach the dough hook to mixer continue adding flour slowly 1 cup at a time, or turn out onto floured surface and knead till all 8 cups of flour are incorporated and the dough springs back when lightly pinched.

Cover and allow to rise till doubled in size (1 to 2 hours) in a warm spot.

Punch down and divide into 2 large prepared bread pans.

Cover and allow to rise till dough is above the rim (about 1 hour)

Place bread in preheated oven and bake 40 - 50 minutes or till nicely browned and sounds hollow when tapped.