

DAIRY FREE

Amish White Bread

6 October 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
150 min	20 min	40 min	12	\$0.16	310 kcal



If you want to add more dairy free, lacto ovo vegetarian, and vegan recipes to your recipe box, Amish White Bread might be a recipe you should try. This recipe serves 12. For 16 cents per serving, this recipe covers 6% of your daily requirements of vitamins and minerals.

Ingredients

- ☐ 1½ tablespoons active dry yeast
- ☐ 1½ teaspoons salt
- ☐ 2 cups warm water (110 degrees F/45 degrees C)
- ☐ 6 cups bread flour
- ☐ ¼ cup vegetable oil
- ☐ 2/3 cup white sugar

EQUIPMENT Bowl, Oven, Loaf pan

Method

- 1

In a large bowl, dissolve the sugar in warm water, and then stir in yeast. Allow to proof until yeast resembles a creamy foam.

- 2 Mix salt and oil into the yeast.
- 3 Mix in flour one cup at a time. Knead dough on a lightly floured surface until smooth.
- 4 Place in a well oiled bowl, and turn dough to coat. Cover with a damp cloth. Allow to rise until doubled in bulk, about 1 hour.
- 5 Punch dough down. Knead for a few minutes, and divide in half. Shape into loaves, and place into two well oiled 9x5 inch loaf pans. Allow to rise for 30 minutes, or until dough has risen 1 inch above pans.
- 6 Bake at 350 degrees F (175 degrees C) for 30 minutes.

Nutrition per serving

310

KCAL

8 g

PROTEIN

6 g

FAT

57 g

CARBS

Saturated Fat

0.9 g · 5% of daily needs

Fibre

1.6 g · 7% of daily needs

Sugar

11.3 g · 13% of daily needs

Sodium

294 mg · 13% of daily needs

Cholesterol

0 mg · 0% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/amish-white-bread-148454