

Our State eats

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Hot Southern Bread

Yield: 1 round loaf.

- 1 cup whole milk**
- 2 tablespoons + 1 teaspoon granulated sugar, divided**
- 1 (2-ounce) yeast cake or 3 (¼-ounce) packs dry active yeast**
- 3 cups all-purpose flour**
- 2 large eggs, beaten**
- 1 teaspoon salt**
- 4 tablespoons unsalted butter, melted**

Heat milk in a saucepan over medium heat just until bubbles form on outer edge; do not boil. Stir in 2 tablespoons sugar. Remove from heat and set aside until lukewarm. Crumble yeast cake or active yeast packets into milk and stir until dissolved. Place mixture in a large bowl and let sit for 1 hour at room temperature.

Add flour, eggs, salt, butter, and remaining sugar to the bowl of a stand mixer. Add milk mixture. Using the dough hook attachment, mix all ingredients on medium speed until a stiff dough forms and pulls away from the sides of the bowl.

Grease hands liberally with vegetable oil and place dough into a large, well-greased Dutch oven. Rub excess oil over top of dough. Allow dough to rise until doubled in size. Preheat oven to 375°. Bake for 45 minutes.



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