




Mom's Amish honey bread

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This soft and fluffy bread recipe has been in my family for decades! This Amish honey bread is one of the easiest homemade breads and has a nice and fluffy texture as well!

★★★★★ 5 from 2 votes

			
PREP TIME		COOK TIME	
30 mins		35 mins	
		RESTING TIME:	
		2 hrs	
			
COURSE		CUISINE	
Appetizer		Amish	
		SERVINGS	
		1 loaves	

EQUIPMENT



- Stand mixer (linked below)
- Glass bread pans (linked below)
- Whisk (linked below)
- Gallon sized zip-lock bags (linked below)

INGREDIENTS

- 0.5 tablespoons active dry yeast
- 1 cups warm water
- 0.33 teaspoon salt
- 0.11 cup honey
- 0.11 cup vegetable oil
- 0.33 cup whole wheat flour
- 2-2.33 cups bread flour
- Butter for slathering over tops of the bread (optional)

INSTRUCTIONS

Preheat oven to 350. (at the last 10-15 minutes of the last rising session)

1. In a large bowl (I like to use the bowl that comes with my stand mixer), whisk yeast and warm (for active dry yeast the water should be slightly warmer than room temp) water together. Allow to

rest for 5-10 minutes.

2. Whisk honey, salt and oil into the yeast/water mixture, then whisk in the whole wheat flour. Transfer the bowl to stand mixer, then add one cup of bread flour and mix on low to medium speed for a few minutes until flour is well incorporated. Repeat mixing process for the next 5 cups of flour, then check the dough; If it is still sticking to the bowl and seems wet you can add another 1/4 cup of bread flour at a time until you get the desired-non-sticky and soft, pliable texture. If it is no longer sticking to the bowl, but sticks to your fingers, you can remove it and knead by hand on a floured surface, adding a little flour at a time until it is soft and pliable and no longer sticks to your hands. **Note*** be careful not to add too much flour, or your dough will be stiff and bread will be dense.
3. Lightly oil a bowl with olive oil, then place the dough inside and turn to coat. Cover the bowl with a tea towel and allow the dough to rest for one hour. After one hour, remove the dough from the bowl and shape into loaves. Place the shaped loaves into bread pans, then cover with a tea towel and allow to rise for another hour. **Note*** some may opt to punch the dough down at this point, but we have always had good success with simply shaping the dough into loaves, then allowing them to rest for another hour.
4. Move your oven racks to the center of the oven, then bake the bread for 30-40 minutes (depending on the size of your loaves) **see note*** until the bread loaves are a nice, golden color. Slather butter over bread tops (optional), then allow to cool before slicing.



KEYWORD

Amish, Honey bread, soft and fluffy homemade bread

Tried this recipe?

Let us know how it was!