

# English Muffin Bread

## Ingredients

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6 c all purpose flour  
2 pk active dry yeast  
1 T sugar  
1/4 t baking soda  
2 1/2 c very warm water

## Instructions

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Into a large bowl, sift 3 cups flour, yeast, sugar, and baking soda. Add 2 1/2 cups very warm (not hot) water. Stir well (or beat). Add the remaining 3 cups flour and mix well. Spoon into 4 to 6 bread pans (3 X 6) that have been sprayed with non-stick spray. Let rise 15 to 20 minutes in a warm kitchen. Bake in a pre-heated 375 F oven for 25 to 30 minutes. Remove from pans immediately and serve on bread plates for best effect with guests.