

Stuffing Bread

From [baking better.com](http://bakingbetter.com)

- 2 ¼ cups lukewarm water (110-120 degrees)
- 2 pkgs active dry yeast or 4 ½ teaspoons bulk yeast
- 1 tablespoon sugar
- 2 tablespoons poultry seasoning (Salt free, I like Bell's)
- 1 tablespoon salt
- 2 tablespoons olive oil, melted butter or vegetable oil
- 6-7 cups all purpose flour or bread flour

In bowl of mixer combine the water, yeast and sugar. Let sit until foamy and bubbly, about 5 minutes. Add 3 cups of the flour, poultry seasoning, salt and olive oil. Mix until combined. Add enough of the remaining flour to form a soft pliable dough. Knead for 10-15 minutes or until the dough is smooth and elastic.

Place dough in oiled bowl smooth side down and flip to expose oiled top. Cover with plastic wrap and let rise until double in bulk. Punch down dough and divide into two equal pieces, shape into loaves, and place in standard size 9x5" loaf pans that has been sprayed with non-stick spray.

Cover and let rise until the dough fills the pan and peeks over the top of the pan.

Preheat oven to 350 degrees and bake the loaves for 30-35 minutes or until golden brown all around. Remove from pans immediately and cool completely.