# ***Refrigerator No Knead White Bread***

|  |  |
| --- | --- |
| Beginner | *Yield*  1 loaf |
| *Prep Time*  15 minutes | *Rise Time*  1 hour 20 minutes |
| *Chill Time*  2 to 24 hours | *Bake Time*  45 to 50 minutes |

* 2-1/2 cups  all-purpose flour
* 3 tablespoons  sugar
* 1 envelope(2 ¼ tsp) RapidRise Yeast
* 1/2 teaspoon  salt
* 2/3 cup  water
* 1/3 cup  butter or margarine
* 1  egg

Combine 1 cup flour, sugar, undissolved yeast, and salt in large mixer bowl.  
Heat water and butter until very warm (120o to 130oF), butter does not need to melt completely.   
Add to flour mixture. Beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add egg and 1/2 cup flour; beat 2 minutes at high speed. Stir in remaining flour to make soft batter.  
  
Cover tightly with plastic wrap; refrigerate 2 to 24 hours. 

Remove batter from refrigerator and let dough sit on counter for 20 minutes; if needed, stir in enough flour to make dough easy to handle.

On lightly floured surface, roll to 12 x 8-inch rectangle. Beginning at short end, roll up tightly. Pinch seam and ends to seal. Place, seam side down, in greased 9 x 5-inch loaf pan.

Cover; let rise in warm, draft-free place until nearly doubled in size, about 1 hour.

Bake at 350°F for 45 to 50 minutes or until done. Remove from pan; cool on wire rack.