

Bread Machine Recipes

Basic White Bread Large Loaf

INGREDIENTS

- 2 cups Water
- 2 tablespoons Butter
- 4 ½ cups of Flour
- 4 tablespoons Sugar
- 2 tablespoons Dry Milk
- 2 teaspoons Salt
- 1 tablespoon Active Dry Yeast

PREPARATION

- Soften Butter slightly.
- Place all ingredients except yeast in Bread Machine in order listed above.
- Make small indentation on top of dry ingredients and place yeast into it making sure yeast does not touch water.
- Set Bread Machine on Basic setting and select desired type of crust.
- Cool on wire rack for 1 hour. Place in air tight plastic bread bag.

Takes 3 ½ hours.