

Bread Machine Recipes

Basic White Bread Medium Loaf

INGREDIENTS

- 1 ½ cups Water.....○
- 1 ½ tablespoons Butter.....○
- 3 ½ cups of Flour.....○
- 3 tablespoons Sugar.....○
- 1 ½ tablespoons Dry Milk.....○
- 1 ½ teaspoons Salt.....○
- 2 teaspoons 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.