

Bread Machine Recipes

Light Wheat Bread_Small Loaf

INGREDIENTS

- 1 ½ cups Water.....
- 1 tablespoon Lemon Juice.....
- 3 tablespoons Butter.....
- 3 cups of Bread Flour.....
- ¼ cup of Wheat Germ.....
- ¼ cup of Sugar.....
- 2 tablespoons Dry Milk.....
- 2 tablespoons Vital Wheat Gluten.....
- 2 teaspoons Salt.....
- 1 tablespoon Active Dry Yeast.....

PREPARATION

- Melt Butter in microwave.
- Place all ingredients except Active Dry Yeast in Bread Machine in order listed above.
- Make small indentation on top of dry ingredients and place Active Dry Yeast into indentation 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 ¾ hours.