

Basic White Bread

I prefer to use the Dough option on my breadmaker and then bake the bread in the oven. Either option will work, dough or bread on your bread machine. This will make 1 loaf of basic white bread. Put the ingredients in the order your breadmaker machine directs.

- 1 ¼ C. Warm Water
- 2 T. Butter
- 2 C. White Flour
- 1 t. Salt
- 1 C. White Flour
- 2 T. Sugar
- 1 Packet of Bread Machine Yeast

I put in the salt in between cups of flour in order to protect the yeast. I've found it rises better that way.

Once dough is complete, pour into 1 loaf pan, sprayed with non-stick cooking spray, and let rise. Preheat oven to 400° and cook for 25 to 30 minutes, depending on your oven.

Happy Eating.

