

Bread Machine (Basic Setting) Recipe

Homestyle White Bread

¾ cup + 2 Tbsp. (225ml) water (75-85 degrees F)

1-1/2 Tbsp. butter softened

1-1/2 Tbsp. sugar

1 Tbsp. dry milk powder

1-1/2 tsp. salt

3 cups bread flour

1-1/2 tsp. bread machine yeast (active dry)

1. Spray the bread pan and kneading blade with non-stick cooking spray. Attach the kneading blade in the bread pan. Place ingredients in the bread pan in the following order: water, butter, sugar, milk powder, salt, and flour.
2. With a finger, make a small indentation at one side of the flour. Add yeast to indentation, making sure it does not come in contact with the liquid ingredients.
3. Insert bread pan into the breadmaker; gently close the lid. Plug the power cord into an outlet. Press the Menu Button until the “basic” program is reached. Press the “Loaf” button and set it for 1-1/2 lb. loaf. Press the “Crust Color” button for desired crust color. Press the Start button.
4. When the machine beeps, indicating that the program has finished, lift the lid and using oven mitts, firmly grasp the bread pan handle and gently pull the pan straight up and out of the machine. Unplug the breadmaker and let it cool. **CAUTION the breadmaker and pan may be very hot! Always handle with care.**
5. If needed, use a non-stick spatula to gently loosen the sides of the bread from the pan; turn bread pan upside down onto a wire cooling rack and gently shake until bread falls out onto rack.
6. Turn bread right side up on rack and cool about 20 minutes, before slicing.