

FOLLOW THESE INSTRUCTIONS FOR BOTH RECIPES ON THIS PAGE

BREAD SELECT SETTING TO USE: basic

- 1** Add liquid ingredients and butter to pan.
- 2** Add all dry ingredients, except yeast, to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into the corners.
- 3** Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.

- 4** Program for recommended **bread select** setting and desired **crust color** and **loaf size** settings. Program **time delay** if being used. Turn bread maker on. When done, turn off, unlock pan and remove with oven mitts. Shake bread out of pan and cool on rack before slicing.

--- COUNTRY WHITE BREAD --- ①

This recipe uses water rather than milk which gives it a crispier crust. A classic white bread that everyone will love.

1½ Pound Loaf	INGREDIENTS	2 Pound Loaf
10 ounces (1¼ cups)	WATER, 80°F	12 ounces (1½ cups)
2 tablespoons	BUTTER or MARGARINE	2 tablespoons
3⅓ cups	BREAD FLOUR	4 cups
2 tablespoons	DRY MILK	2 tablespoons
2 tablespoons	SUGAR	2½ tablespoons
1¼ teaspoons	SALT	1½ teaspoons
2 teaspoons	ACTIVE DRY YEAST	2¼ teaspoons
—or—	—or—	—or—
1½ teaspoons	BREAD MACHINE/ FAST RISE YEAST	2 teaspoons