

Donald's bread machine recipe

I use the regular white bread cycle, and make raisin bread most often.

Yield: 1.5 lb loaf

Ingredients:

6 oz milk
6 oz water
3 very full cups flour
4 tbs sugar
1.5 tps salt
2 tbs butter or margarine (I usually add what amounts to 3 to 4 tbs)
3/4 tps yeast
3/4 cup raisins (optional)

Equipment:

- Countertop bread machine
- Microwave oven
- Measuring cup(s)
- Measuring spoons
- Cooling rack
- Optional -- cookie sheets (for freezing slices)
- Optional -- plastic cling wrap or plastic bag to cover bread while freezing
- Optional -- plastic bag for storing the frozen slices

Warm the water in a microwave oven (1000 watts) for about 40 seconds (optional but I find it helps in the winter when the house temperature is slightly cooler than in the summer, even with air conditioning).

Add ingredients to the baking pan, in the order listed.

Apparently, the yeast should not be placed right beside, or on top of, the salt.

Set timer for delay (ie. for the next morning) if desired.

Press the start button.

When the bread is ready and the breadmachine had beeped its end of cycle, immediately remove the bread from the cooking pan by shaking it out, and immediately right the loaf. Place on a cooling rack.

I usually allow the bread to cool at least 45 minutes to an hour.

When the loaf is cool, I will often now slice the whole loaf (less what I eat right away, of course!) and place the slices on cookie sheets, cover with plastic, and freeze. When frozen, I place the slices in a bag and take out to eat in sandwiches as desired.