

Donald's bread machine recipe

I use the regular white bread cycle and bread with raisins 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)

Warm the water in a microwave oven (1000 watts) for 40 seconds.

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 if desired.

Press the start button.