

Donald's bread machine recipe

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

Yield: 1.5 lb loaf

- the number of slices depends on the dimensions of the bread machine's bread pan, and your knife and ability to slice the bread.
- the author has a bread slicer with a guide that with his bread machine's bread pan yields up to 14 slices per loaf, including the heels.

Ingredients (Plain white bread):

- 6 oz milk
- 6 oz water
- 3 very full cups flour
- 4 tbs sugar
- 1.5 tps salt
- 2 tbs butter or margarine (author usually adds what amounts to 3 to 4 tbs)
- 3/4 tsp yeast

To make raisin bread, add to the plain white bread recipe:

- 3/4 cup raisins (optional)

Equipment:

- Countertop bread machine
- Microwave oven
- Measuring cup(s)
- Measuring spoons
- Oven mitts or pot holders
- 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

- 1) Mix the water and milk in a microwave-safe container.
- 2) Warm the water-milk mix in a microwave oven (1000-1200 watts) for 55 to 60 seconds. (This helps the bread rise.)
- 3) Add ingredients to the baking pan, in the order listed.
 - The yeast should not be placed right beside, or on top of, the salt.
- 4) Set timer for any desired delay (ie. no delay, or program the delay for the next morning).
- 5) Press the start button.
- 6) 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 on its side, avoiding crushing its top.
- 7) Immediately right the loaf.
- 8) Place on a cooling rack.
- 9) Allow the bread to cool at least 45 to 60 minutes.
- 10) When the loaf is cool, serve!

Freezing slices:

- 11) Slice the cool loaf
- 12) Place the bread slices on cookie sheets
- 13) Cover the bread slices with plastic
- 14) Freeze the bread slices
- 15) When frozen, place the bread slices in a bag and place bag in the freezer.