

## Donald's bread machine recipe

I use the regular white bread cycle, and make raisin bread using the same recipe (see raisins option).

Yield: 2 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
- 4 cups white flour
- 4 tablespoons sugar
- 1.5 teaspoons salt
- 2 small dollops of margarine (or butter) (author usually adds what amounts to 3 to 4 tablespoons)
- 3/4 tsp yeast

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

- 3/4 cup raisins (optional)

Equipment:

- Counter top 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 -- sealable 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.) Do not make hot.
- 3) Transfer warmed the water-milk mix to the bread machine basket.
- 4) Add flour to the bread machine basket on top of the water-milk mix, fully covering the liquid.
- 5) Add sugar to the bread machine basket on top of the flour.
- 6) Add salt to the bread machine basket on top of the flour.
- 7) Add margarine to the bread machine basket on top of the flour.
- 8) Add yeast to bread machine basket on top of the flour.
  - The yeast should not be placed right beside, or on top of, the salt.

Optional:

- Opt) Add raisins to the bread machine basket on top of the flour.

- 9) Choose the white bread cycle, two pound loaf; I also choose the medium brown setting.
- 10) Set timer for any desired delay (ie. no delay, or program the delay for a convenient time such as the next morning).
- 11) Press the start button.
- 12) When the bread is ready and the bread machine had beeped its end of cycle, immediately remove the bread from the cooking pan by gently but firmly shaking the loaf out and onto its side, avoiding crushing the top of the loaf.
- 13) Immediately right the loaf.
- 14) Place on a cooling rack.
- 15) Allow the bread to cool at least 45 to 60 minutes.
- 16) When the loaf is cool, slice and serve!

#### Freezing slices of bread:

- 16) Once the load is cool, place a sheet of plastic wrap on a cookie sheet.
- 17) Slice the cooled bread loaf.
- 18) Place the bread slices on a cookie sheet.
- 19) Alternate layers of bread slices and plastic wrap.
- 20) Freeze the bread slices.
- 21) When frozen, place the bread slices in a sealable bag and place bag in the freezer.