

Donald's bread machine recipe

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

Yield: 1.5 lb loaf -- number of slices depends on the dimensions of the bread machine's bread pan, and your knife and ability to slice the bread. I have a bread slicer with a guide that gives me up to 14 slices per loaf, including the heels.

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 (optional depending on the ambient temperature)
- 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

If your kitchen is very warm (75F / 24C) and humid, such as during a very warm to hot summer day, proceed to the instructions following this paragraph. Mix the water and milk in a microwave-safe container. Warm the water-milk mix in a microwave oven (1000-1200 watts) for 55 to 60 seconds. Despite the warmth that the bread machine produces during the proofing stage, heating up the liquid first helps with the rising of the bread, especially if the room where you are operating the bread machine is not particularly warm. (Less than 75F / 24C)

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 any desired delay (ie. no delay, or program the delay for the next morning).

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 on its side, avoiding crushing its top. Immediately right the loaf. Place on a cooling rack.

I usually allow the bread to cool at least 45 to 60 minutes.

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