

# **Basic Bread** (Bread Machine)

## **Ingredients:**

- 1 Tbsp Honey
- 1 cup water (warm if your machine does not have a preheat feature)
- 1 1/2 tsp salt
- 2 Tbsp powdered milk
- 2 cups bread flour
- 1 cup whole wheat flour
- 2 Tbsp butter (softened if your machine does not have a preheat feature)
- 2 tsp active dry yeast



## **Instructions:**

1. Place ingredients into the pan of your bread machine in order recommended by your manufacturer. Most machines will use the order listed above.
2. Put the pan into your bread machine and select the dough cycle. If using cold butter and water, select the preheat cycle if available.
3. Spray your bread pan with baking spray.
4. Open the bread machine and deflate the dough with your fingers. Grab the dough and remove from the machine, making sure to remove the paddles if they get stuck in the dough. Squish it around between your hands a few times to really punch it down.
5. Place the dough in your greased pan and cover with a dish towel. Set the pan in a warm (not hot) place and let it rise for about 30 minutes.
6. Preheat the oven to 350 degrees F (I use the quick bake setting with the fan) while your dough is rising.
7. Once the dough has risen and bounces back when you touch it, place it in the oven on the middle rack.
8. Bake for 30-35 minutes until the bread is a nice golden brown color and sounds hollow when you tap it. If you like your bread a darker brown, bake for longer.
9. Turn the loaf out onto a wire cooling rack and cool completely
10. Once cooled, place the loaf in a plastic bag and let it sit overnight before slicing.
11. After slicing, wrap the loaf in a beeswax food wrap (or Glad Press-n-seal works if you do not have beeswax wraps) and place into a gallon ziploc bag. The loaf will keep for several days, and sometimes up to a week.