



Basic White Bread (Video - by Bread Machine)

- 1 ¼ cups milk
- 2 tablespoons granulated sugar
- 2 tablespoons butter or shortening
- 1 teaspoon salt
- 3 cups bread flour
- 1 ½ teaspoons bread machine yeast

Measure milk in a 2-cup glass measure. Microwave on High for 1 minute (milk should be 80°F); pour into canister. Add sugar, butter and salt. Add flour, then yeast. Place canister in machine. Select white bread "traditional" cycle. (about 3 ½ to 4 hours) and medium crust. Turn the machine on – or press the button on. Take bread out of pan at end of cycle.

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