

Compliments of:



Favorite Sandwich Bread

You will need:

22 oz (3¾ cups) Favorite Sandwich Bread mix
2 ¼ tsp Yeast

Combine:

1¾ cups lukewarm water
4 tbs melted butter or vegetable oil
2 large eggs or 1 egg and 2 egg whites, lightly beaten

Large Bread Machine (2 lb capacity)

Set machine on *white bread and medium settings*. Short cycle and programmable features may be used. Follow manufacturer's instructions for order of adding yeast, wet and dry ingredients. Press *start*.

During first kneading cycle, open lid and use rubber spatula to scrape the sides of the pan and help mix dough. For best results, remove baked bread immediately and cool on wire rack. *For 1-lb bread machine, divide ingredients in half.*

Oven Method:

Preheat oven to 375°.

Spray or lightly oil a 9 x 5 inch loaf pan. Pour mix and yeast into large bowl. Add liquids and beat 3 minutes using a heavy duty mixer. Scrape dough into pan. Cover with plastic wrap. Let sit in a warm place 30-40 minutes or until bread rises to the top of the pan.

Bake 30 minutes or until brown and hollow-sounding when bread is tapped. If crust becomes too dark, cover loosely with foil part way through baking. Turn baked bread onto rack and cool completely. Slice, wrap, and store in freezer.

Cinnamon Raisin Bread:

Combine mix with 4 tsp cinnamon, 1¾ cups water, 2 tsp vanilla, 4 tbs melted butter and 2 eggs. Near the end of the last kneading cycle, add ½ cup softened and well-drained raisins. Mix with a spatula to combine.

For oven method, fold raisins into beaten dough before placing in baking pan. Bake as above.