

## DINNER BREAD

Ideal for dinner side dish as a substitute for dinner rolls.

### Ingredients:

- 1 cup warm water
- 2 tablespoons butter
- 3 cups bread flour
- 1 tablespoon skim milk powder
- 2 tablespoons white sugar
- 1 teaspoon salt
- 1 packet of yeast (2 teaspoons)



### Instructions:

- (1) Put ingredients into breadmaker in the order listed. Start 'white' setting. Preheat oven to 350.
- (2) Remove when the machine indicates 'paddle', i.e., that the paddle should be removed.
- (3) Place loaf in a greased bread tin and place on stove-top, about a foot away from the exhaust vent, and cover with a clean tea towel for 30 minutes to finish rising.
- (4) Bake for 25 minutes, or until golden. Immediately transfer to cooling rack.
- (5) (optional) Brush top of loaf with butter/margarine for a nice shine.
- (6) Wait at least 30 minutes before slices.