

WHITE BREAD (WITH HONEY)

Maybe a bit better than the “dinner bread” recipe, but also a bit more work.

Ingredients:

- 7/8 cup warm water
- 2 tablespoons honey
- 1/2 tablespoon active dry yeast
- 2 tablespoons melted butter
- 1/2 large egg, beaten
- 1 teaspoon salt
- 2 3/4 cup bread flour



Instructions:

- (1) In the bread maker container, mix the honey with the water and honey. Add the yeast and let sit 10 minutes. It should get foamy and bubbly.
- (2) Add the butter, egg, salt, flour and start on ‘white’ setting. Preheat oven to 350.
- (3) When the machine beeps a second time and indicates ‘paddle’, remove dough and put into a greased breadpan. It will be very sticky.
- (4) Cover the breadpan with a clean tea towell and let sit \sim 1 foot away from oven exhaust for about 40 minutes so it can finish rising.
- (5) Bake for 25-27 minutes, until golden brown on top. Immediately transfer to a cooling rack and let cool at least 30 minutes before slicing.