

Place all the ingredients in the bread machine pan. Select the dough cycle. Stop the machine after the machine has mixed the dough, remove the dough. Cover and let it rest for 10 min.

On parchment paper or a lightly floured surface, shape the dough into round or oval loaf or loaves.

Place loaf on a baking sheet on parchment paper. Use a sharp knife and slash the top. Cover and let rise in a warm place for 30 to 45 min.

Brush the top with water. Bake at 400° for 18-22 min until crust is golden brown and bread sounds hollow when tapped. Cool on wire rack.

REGULAR	LARGE	EXTRA LARGE
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	<u>Water</u>	
1/2 cup + 2 Tbsp.	1 cup	1 1/4 cups

	<u>Butter</u>	
1 Tbsp.	2 Tbsp.	2 Tbsp.

	<u>White Bread Flour</u>	
2 cups	3 cups	4 cups

	<u>Dry Milk</u>	
1 Tbsp.	1 1/2 Tbsp.	2 Tbsp.

	<u>Sugar</u>	
1 1/2 Tbsp.	2 Tbsp.	3 Tbsp.

	<u>Salt</u>	
1 tsp.	1 1/2 tsp.	2 tsp.

	<u>Yeast</u> fast rise	
1 tsp.	1 3/4 tsp.	1 3/4 tsp.

	- or - <u>Yeast</u> active dry	
1 1/2 tsp.	2 tsp.	1 tsp.

For one service use large. For two services use Extra large and shape into two rounds

Questions?  
Jill Porter  
609-268-1421