

YEAST BREAD MIX

Container #1 (yeast mixture)

1 t. yeast

2 T. sugar

½ t. salt

Container #2 (flour mixture)

3 c. all purpose flour (or 1 c. w/w flour + 2 c. a/p flour)

½ c. powdered milk

2 T. margarine

Other

1 - 1¼ c. milk (or other liquid such as water or whey)

Heat 1 c. milk and margarine to lukewarm. Pour into bread machine pan.

Add yeast mixture and let sit for 5-10 minutes.

Dump in entire flour mixture.

Set bread machine on 1.5 lb loaf, light color, and push Start.

Watch how the mixing goes for the first few minutes, and if the dough is too dry, add 1 T. of liquid at a time until the dough feels spongy.