



Pamela Frost Dennis'

## White-Wheat Bread Recipe for Breadmaker

- 3 Cup White Bread Flour
- 3/4 Cup Wheat Flour
- 1 1/2 Tsp. Fleischmann's Bread Machine Yeast
- 2 1/2 TB. Sugar
- 1 1/2 Tsp. Salt
- 2 TB. Powdered Milk
- 1 Cup Water and 1/3 Milk - lukewarm (110ish degrees)
- 3 TBS. Butter



First thing I do is boil a few cups of water and pour into the baking pan to heat it up.

1. Heat the combined Water and Milk to about 110 degrees - usually one minute in microwave.
2. Dump water out of bread pan and pour in the water/milk mixture.
3. Sprinkle the yeast over the warm liquid and let bloom for ten minutes.
4. Meanwhile, measure all dry ingredients in a bowl and stir well with wire whisk to mix.
5. Melt the butter.
6. When yeast is ready, spoon the dry ingredients over the the water/milk/yeast in pan.
7. Make a trough through the center and pour in the melted butter.
8. Set loaf pan in the breadmaker and select your course.

*For mine it is Basic Bread - and I prefer light crust*

Before I put all the dry ingredients away--I measure out several plastic bags full.

Next time I want to make bread, I don't have the mess and bother of getting all the dry ingredients out. I save the empty bags for the next time.