

BREAD

3 C Bread Flour

$\frac{3}{4}$ C Water (warm)

$\frac{1}{2}$ C Milk

2 TBS oil or Butter

2 TBS Sugar

2 $\frac{1}{4}$ TS Yeast

1 TBS dough enhancer

1 TS Salt

Glaze with Egg or Corn Starch glaze.

Add sugar and wet ingredients to Bread Machine on Dough cycle.

Then add Flour, Dough enhancer, yeast and salt. Run Dough Cycle

When dough cycle is done remove dough to a floured surface and form into a square.

Roll dough to the size of a bread pan and then place in to a Bread pan and let rise for 25 – 30 min.

Pre heat oven to 375°

After bread has risen cut a very thin line down the center of bread and brush with Egg or corn starch glaze.

Bake for 25 – 30 min.

Remove and cool on rack.